

CHRISTMAS EVE DINNER MENU



Balvenie whisky-smoked salmon, horseradish cream, potato and chive blinis

Scottish scallop, jersualem artichoke, Oscietra caviar

Smoked duck, parfait, spiced cranberry, toasted brioche

Grilled crapaudine beetroot, citrus-praline dressing, friseline salad (vegan)



Roast turkey and truffle 'blanquette', chestnuts, pilaf rice

Aged Buccleuch beef fillet, sauce Bercy, Vacherin mousseline potatoes

Cornish turbot, crab salad, salsify and lightly curried velouté sauce

Croustillant of swiss chard, pine nuts and pickled raisins, cépe and marjoram purée (vegan)



Caramelised coconut cream, passion fruit sorbet and lightly poached mango (vegan)

Ivoire Sphere, vanilla cream and kalamansi sorbet

Guanaja chocolate fondant, caramel and cinnamon

Crème fraîche vacherin, figs and port

3 courses for £110 per person

