

Christmas Specials

December 21st – 24th

Parsnip and parmesan velouté with sourdough croutons

Dunkeld Smoke salmon served with confit tomato and
lemon & shallot dressing

Honey spiced mallard duck breast with celeriac fondant,
roast beetroot, kale and star anise jus

Roast turkey breast roulade wrapped in streaky bacon stuffed with sage and onion stuffing
served with cranberry chipolata, braised carrots, herb butter roast potatoes, savoy cabbage,
cranberry sauce, and turkey jus

Winter pesto spaghetti pasta with a rocket and parmesan salad

Chocolate & hazelnut brownie served with vanilla ice cream
and chocolate sauce

Warm Christmas pudding served with brandy Chantilly cream

2 course £20

3 course £25