christmas 2025 MENU

2 courses | £35 per person
3 courses | £45 per person

TO START...

Roasted Celeriac & Toasted Walnut Soup
Warmed bread & whipped butter

Whipped Duck Liver Parfait
Rhubarb & cardamom chutney, sea salt crostini

Roasted Courgette & Red Pepper Terrine
Pineapple pico de gallo, sea salt crostini

Butter Poached Scottish Scallops (£3 supplement)
Roasted chorizo dulce, carrot puree

TO FOLLOW...

Roasted Turkey & Cranberry Roulade
Duck fat roasties, creamy brussels & pancetta, honey roasted baby carrots, pigs'n'blanket, creamed celeriac, blackberry jus

Pan-seared Salmon Fillet
Ginger & chilli risotto, mango salsa, sunblushed tomato crème

Roasted Chestnut Risotto
Sage oil, candied brussels sprouts, pickled mushrooms

Confit Featherblade of Beef
Chimichurri, port pickled baby onions, buttered asparagus, duck fat fondant potato

TO FINISH...

Classic Christmas Pudding
Brandy anglaise, winter berry compote

White Chocolate & Peppermint Ganache
Cinnamon ice cream, candied pecans

Raspberry & Bramble Tartlet
Spiced creme patisserie, tuille biscuit

DAISY TASKER