



CHRISTMAS FUNCTION SET MENU 2017 £46

STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

MAINS

Beef rump, smoked potato mash, baby onions, bone marrow jus

Castlemead turkey, parsnips, honey roast carrots, game chips & cranberry jus

Pan-fried hake, beetroot gratin, spinach, rye croutons, almond & brown shrimp butter

Potato & sage gnocchi, roasted celeriac cream, Stilton, Brussels tops, mulled wine poached pear

SIDES

Roast potatoes

Brussels sprouts & bacon

Braised red cabbage

PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

Please inform our staff if you have any dietary or allergen requirements



CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

STARTERS

Roasted cauliflower soup, spiced fritter

Smoked ham hock & chicken terrine, pickled kohlrabi, clementine relish

Pine poached salmon, pancetta, apple & chestnut cream

Hay-baked Jerusalem artichokes, king oyster mushroom, puffed barley, celery & truffle dressing

MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Baked Valrhona chocolate cheesecake, cranberries, clementine clotted cream

Bramley apple pie, caramelised chestnuts, cinnamon parfait

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

Please inform our staff if you have any dietary or allergen requirements