



## CHRISTMAS DAY MENU

Relax at leisure while we host your glamorous Christmas Day celebration in our award-winning restaurant and indulge in a luxury seasonal three course dinner, overlooking stunning views of the estuary.

---

### STARTERS

LOBSTER & KING  
PRAWN COCKTAIL  
*Avocado, Baby Gem Lettuce,  
Cucumber, Cherry Tomatoes,  
Marie Rose Sauce*

KING SCOTTISH  
SCALLOPS  
*Cepe Mushrooms Fregola,  
Crispy Beef, Nasturtium*

ROASTED CELERIAC  
& CHESTNUT SOUP (V)  
*Hazelnut Pesto, Apple, Chive*

DINGLEY DELL PORK &  
BLACK PUDDING TERRINE  
*Caper & Golden Raisin Chutney,  
Pistachio, Toasted Brioche*

### MAIN COURSE

WILD VENISON CANNON  
*Salt Baked Beetroot, Confit Potato,  
Bbq Leek, Cavolo Nero,  
Dark Chocolate, Pomegranate*

FREE RANGE TURKEY  
*Seasonal Vegetables, Roast Potatoes,  
Yorkshire Pudding, Stuffing,  
Pigs in Blankets*

STEAMED NORTH SEA HALIBUT  
*Jerusalem Artichokes, Caramelised  
Cauliflower, Kale, Chicken Beurre Noisette*

CEPE MUSHROOMS &  
PUMPKIN WELLINGTON (V)  
*Roasted Baby Potatoes, Celeriac Puree,  
Brussel Sprouts*

### DESSERTS

ROSLIN CHRISTMAS PUDDING  
*Apple & Cranberry Compote,  
Brandy Sauce, Vanilla Ice Cream*

SALTED CARAMEL &  
CHOCOLATE PANNA COTTA  
*Chocolate Ganache, Orange Marmalade,  
Candied Hazelnuts, Cookie Crumble*

LEMON TART  
*Whipped Cornish Clotted Cream,  
Raspberry Gel, Raspberry Sorbet*

A SELECTION OF  
THREE CHEESES  
*Cheddar, Brie & Blue Cheese*

### FOLLOWED BY

TEA, COFFEE AND PETIT FOURS

£135 PER PERSON

*Please see separate menu for any dietary requirements*