

FESTIVE MENU 2016

Glass of Janisson Champagne or Kir Royale £9.00
Edinburgh Gin Fizz £12

2 Courses £28.50 3 Courses £36

STARTERS



Wild Mushroom & Tarragon Soup

with Truffle Oil & Porcini Powder

Oak Smoked Salmon Terrine

Lemon & Dill Butter, Shaved Fennel
& Baby Caper Salad

Chicken Liver & Brandy Parfait

Apple, Walnut & Celeriac Salad, Cranberry
Chutney

Pelham Farm Fennel Saucisson Salad & Soft Poached Egg

with Baby Mozzarella, & Garlic Crostini

Scottish Feta Cheese in Panko Breadcrumbs

with Micro Herbs, Toasted Pumpkin Seeds
& Beetroot Vinaigrette

Shetland Mussels

with Bacon, Basil, Pine Nuts & Parmesan
Cream

or

Moules Mariniere

with White Wine & Garlic

Grilled Queenie Scallops

with Lemon, Garlic & Parsley Breadcrumbs

MAIN COURSES



Turkey Ballotine with Chestnut Stuffing

Savoy Cabbage, Fondant Potato
& Chipolata Sausages

Roasted Cod Fillet in Pancetta

Spinach & Fennel, New Potatoes
& Champagne Veloute

Butternut Squash & Rosemary Risotto

Micro Pea Shoots, Pistachio's & Pecorino
Shavings

Grilled Seabass Spiced Crab & Spring Onion Risotto

Baby Artichokes, Micro Greens
& Salsa Verde

28 Day Aged Ribeye Steak

Rocket & Parmesan Salad, Garlic Butter,
Homemade Chips or Gratin Dauphinoise
(£6.50 Supplement)

Smoked Wood Pigeon Cassoulet

Puy Lentils, Morteau Sausage, Confit Onion
& Baby Spinach

Sides

Homemade Chips, Chefs Salad,
Market Vegetables, Extra Bread

DESSERTS



Chocolate Marquise

Griottine Cherries, Chocolate Sauce
& Hazelnut Meringue

Vanilla Panna Cotta

Rum Soaked Raisins & Crushed Ammeretti
Biscuits

Iain Mellis Cheeseboard

Golden Raisins, Bramley Apple Chutney
& Handmade Oatcakes

Homemade Christmas Pudding

Brandy Anglaise Sauce & Crème Chantilly

Baked Apple Tarte Tatin

Homemade Vanilla Ice Cream

A discretionary Service Charge of 10% will be added to parties of 8 or more.
Some of our food may contain allergens. Please ask for details.