

Party menu

Starters

Velouté of chestnut, bacon & oyster, truffle cream & toasted gruyère brioche

Salad of winter vegetables, curried cauliflower, romesco & sesame

Beetroot marinated Loch Fyne salmon, brown crab mousseline,
apple & celeriac remoulade

Terrine de campagne, foie gras, pistachio, quince purée,
pickles & sour dough

Main Courses

Risotto of parmesan, wild mushrooms, pickled walnut & baby vegetables

Pan-fried fillet of Norwegian halibut, pomme mousseline, seafood blanquette
& parsley

Hot pimento glazed Iberico loin, crushed root vegetables, crispy polenta
& spiced jus

Fillet of Scotch Beef, braised shallot, foie gras toast, celeriac purée
& red wine jus (supplement £6)

Desserts

Vanilla pannacota, citrus salsa, sesame croquant & dill

Christmas pudding, brandy custard & butterscotch ice cream

Petite choux, Azélia Chantilly, pumpkin & ginger bread ice cream

Roasted pineapple tart fine, coriander granite & coconut ice cream

Selection of seasonal cheeses from `Buchanans`
(£12 supplement or £18 as an extra course)

£82 three courses

Head Chef Joo Won

This is a sample menu only.

For our guests with dietary requirements or food allergies please ask for the manager
who will advise on the ingredients used within this menu.

Our artisan cheeses are made with unpasteurized milk.

Price includes VAT: a discretionary service charge of 15% will be added to your bill.