

**christmas day
2017**

“home made” sloe gin fizz

canapés

duck liver parfait

brûléed, toast (e,m,mu,g)
“winbirri” pinot noir 2010

beetroot gazpacho

horseradish yoghurt (m,ce,mu)
“stapleton & springer” orange pinot noir

smoked salmon

potato salad, red cabbage, white cabbage, muscat dressing (sd,f,m,e)
“two rivers” sauvignon blanc

goose

goose fat fondant, prune, braised red cabbage, fermented winter fruits, armagnac jus (ce,mu,m,sd)
“quinta da romanería” sino da romanería, touriga, nacional

smoked poacher rarebit

pear sorbet (m,g,mu,e)

traditional family christmas pudding (to share)

nut crumb, brandy butter cream (g,n,m,e)
“campbells” rutherghlen, muscat

coffee & hand rolled truffle (m)

6 courses £80pp

wine flight £35pp

vegetarian options are available upon request



please be aware a discretionary 10% service charge will be added to tables of 8 or more

allergen key,

celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l,
milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,
sulphites sd, molluscs mo