



Festive Lunch AVAILABLE BETWEEN 12-2PM

TABLE D'HOTE £35 PER PERSON(3 COURSES), £25 PER PERSON (2 COURSES)

**freshly baked bread, coffee and petit fours included*

TO START

Loch Duart Gravlax of Scottish
Salmon

HORSERADISH, BEETROOT &
AVOCADO

Pressed Game Terrine

SALAD OF PICKLED
MUSHROOM, TRUFFLE
MAYONNAISE

Spiced Parsnip Soup (vg)

CURRY OIL

TO FOLLOW

Roulade of Bronze Turkey

CONFIT & CRANBERRY BON
BON, BRUSSEL SPROUTS, HONEY
GLAZED PARSNIPS & CHÂTEAU
POTATOES

Fillet of North Atlantic Hake

WELSH RAREBIT, BRAISED BEAN
CASSOULET

Baked Mixed Nut Loaf (v)

BRUSSEL SPROUTS, HONEY GLAZED
PARSNIPS & COCOTTE POTATOES

TO FINISH

Christmas Pudding

CRANBERRY SORBET & CRÈME
ANGLAISE

Baked Sicilian Orange Tart

SPICED ORANGE PURÉE, BRANDY
SNAP, CHOCOLATE ICE CREAM

A selection of Artisan Cheese (v)

CELERY, OATCAKES & QUINCE

A SELECTION OF SANDWICHES £5.95

ALL SERVED ON OUR HOMEMADE MALTED SEEDED BREAD OR ROSEMARY FOCACCIA

Brie & Cranberry (v)

BABY GEM, SLICED VINE PLUM,
TOMATO, VEGETABLE CRISPS
& A GARDEN SALAD

John Ross Smoked Salmon

DILL, CREME FRAICHE, VEGETABLE
CRISPS & A GARDEN SALAD

Honey Glazed Gammon

PICCALILLI, BABY GEM, VINE
PLUM TOMATO, VEGETABLE
CRISPS & A GARDEN SALAD

ON THE SIDE £3.50

Heritage Tomato Salad

BOCCONCINI, RED ONION,
PESTO DRESSING

New Season Buttered Potatoes

WITH GARDEN CHIVES

Caesar Salad

COS LETTUCE, AGED
PARMESAN, ANCHOVIES

SOUP OF THE DAY £5.95

Vegetarian Soup

SERVED WITH CRUSTY BREAD

DOUNESIDE PLATTERS £12.95

Selection of Cured Meats (gf)

GLOBE ARTICHOKE, ROAST
PEPPERS, BALSAMIC, ONIONS,
AIR DRIED TOMATOES

Duo of Hot & Cold Salmon (gf)

EXOTIC FRUIT, BANANA &
PASSION FRUIT SORBET

