



CHRISTMAS FUNCTION SET MENU 2017 £46

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Goat's cheese mousse, pickled salsify, poached cranberries, gingerbread

Smoked goose croquettes, watercress mayonnaise, pistachios

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Castlemead turkey, bacon & thyme stuffing, parsnip puree, sautéed spinach, Madeira jus

Pan-fried cod, crushed sweet potato, chestnuts, tenderstem broccoli

Miller of Speyside beef sirloin, bone marrow mash, Jerusalem artichokes, kale

Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

SIDES

Roast potatoes

Brussels sprouts, bacon & chestnuts

Mulled wine braised cabbage, almonds

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Meringue roulade, chestnuts, hazelnut ice cream

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)

Please inform a staff member if you have any dietary requirements



CHRISTMAS FUNCTION SUNDAY SET MENU 2017 £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Goat's cheese mousse, pickled salsify, poached cranberries, gingerbread

Smoked goose croquettes, watercress mayonnaise, pistachios

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Castlemead turkey

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Meringue roulade, chestnuts, hazelnut ice cream

Christmas pudding, custard, whiskey ice cream

Selection of British cheese, fruits & biscuits (£4 Supplement)