FESTIVE LUNCH MENU
From Wednesday 18th November 2026

Canapés & Snacks

Starters

Warm Beauvale & Pumpkin Tart, Celeriac Remoulade & Brown Butter

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Velouté of Celeriac & William Pear, Pigs in Blankets Sausage Roll, Sage & Onion

Mains

Roast Wild Seabass, Ratte Potato, Sesame Cabbage, Ratte Potato & Gravlax Sauce

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Roast Highlands Pheasant, Savoie Bacon, Bubble & Squeak Croquettes & a Whiskey Cream Sauce

Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut and Raisin Soda Bread
(+£8.00 supplement)

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Chocolate Marquise "Belle Hélène"

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Christmas Pudding Soufflè, Warm Brandy Custard & Vanilla Ice Cream

Petits Fours

55 for 2 courses
65 for 3 courses
90 for a 6 course tasting of the lunch menu
85 for 6 wine pairing with tasting lunch menu