

DISHES	CELERY	GLUTEN	CRUSTACEA	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARDS	NUTS	PEANUTS	SESAME	SOYA	SULPHITES
Bread Course														
Bread and Snacks		Wheat		●			●			Chestnuts				
TO START														
Slow Roasted Parsnip Soup							●			Chestnuts				●
Venison, Pheasant & Smoked Bacon Terrine	●			●			●							●
Cured Loch Duart Salmon			Crab		Salmon									●
Heritage Beetroot Carpaccio							●		●	Walnuts				●
Steak Tartare		Wheat		●			●		●					●
TO FOLLOW														
Beef Wellington		Wheat		●			●		●					●
Sage Roasted Monkfish					Monkfish		●							●
Cornish Cod					Cod Caviar		●							●
Highland Venison Haunch	●			●			●		●	Hazelnuts			●	●
Artichoke spinach & Cheese Pithivier	●						●			Pinenuts				●
STEAKS														
Rump Picanha							●		●				●	●
Fillet							●		●				●	●
Sirloin on the Bone							●		●				●	●
Boston Chop							●		●				●	●

FESTIVE MAIN MENU ALLERGEN CHART

DISHES	CELERY	GLUTEN	CRUSTACEA	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARDS	NUTS	PEANUTS	SESAME	SOYA	SULPHITES
SIDES														
Gran Reserva Gorgonzola									●	Walnuts				●
Braised Red Cabbage														●
Triple-Cooked Chips														
Brussels Sprouts		Wheat					●			Chestnuts				
TO FINISH														
Christmas Spiced Cheesecake		Wheat					●							●
Chocolate Fondant		Wheat		●			●			Pistachio			●	
Clementine Posset		Wheat					●							
White Chocolate & Cranberry Parfait		Wheat		●			●			Almonds				
Seasonal Artisan Cheeses		Wheat		●			●							●