

# Christmas Party Menu 2021

## Starters

Parfait, apple, port

*Chicken liver parfait, apple & shallot marmalade, port jelly, financier*

*or*

Scallop, apple, fennel

*Scottish scallop ceviche, Bramley apple, fennel yoghurt, pickled ginger*

*or*

Mushroom, egg, truffle

*Mushroom velouté, confit egg yolk, smoked shallot, truffled rarebit scone*

## Main Courses

Beef, onion, potato

*Aged sirloin, stuffed onion, beef far potato, smoked shallot, soubise*

*or*

Salmon, brown shrimp, lemon

*Scottish salmon a la Grenobloise, brown shrimps, lemon butter sauce*

*or*

Artichoke, pearl barley, walnut \*(N)

*Jerusalem artichoke & pearl barley 'risotto', walnut pesto, cep dressing*

## Desserts

Chocolate, orange, vanilla

*Odette's Jaffa cake, orange & vanilla cream, cocoa tuile*

*or*

Blackberry, nutmeg, oats

*Blackberry soufflé, nutmeg chantilly, blackberry sauce, crumble*

*or*

Buttermilk, plum, almond \*(N)

*Buttermilk panna cotta, spiced poached plums, almond & semolina cake*

Optional cheese course £14 per person (for the entire table)

Cheese, fruit, bara brith

*Selection of British cheese served with fruit chutney & Nain's Bara brith  
(Morfydd Williams 1915-2017)*

## Three course menu for £60 per person

(N) – Contains Nuts

Please note menu might be subject to changes due to produce availability

All prices are inclusive of VAT. Discretionary service charge of 12.50% will be added to the bill

Please inform us of any food allergies or special dietary requirements prior to arrival

Head Chef | Tom Dixon

Chef Patron | Bryn Williams