

**CHRISTMAS EVE  
PRESTIGE DINNER MENU**

***Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....***

**'SAVOURY SNACKS'**

SMOKED SALMON & CAVIAR IN TUILLE CONE  
BEETROOT TAPIOCA, GOATS' CHEESE MOUSSE  
CONFIT CHICKEN WING & FERMENTED APPLE

**MATCHING WINE FLIGHT**  
*Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)*

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ROASTED FILLET OF BRILL  
SLOW COOKED SALSIFY  
ROSEMARY BEURRE BLANC

*Wine Match*  
Pouilly-Fuissé Vieilles Vignes 2016  
Domaine La Soufrandise

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TRUFFLE AND CELERIAC CAKE  
BRAISED CARAMELISED CAULIFLOWER  
TRUFFLED BEURRE BLANC

*Wine Match*  
Pinot Noir, Neudorf Estate 2014  
Upper Moutere, Nelson

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ENGLISH PARTRIDGE WITH SAUTEED PORCINI  
GLAZED PARSNIP  
CRAB APPLE & THYME JELLY

*Wine Match*  
Sa'etta Riserva, Monte Bernardi 2011  
Panzano, Toscana  
(Sangiovese)

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LOWLAND SCOTTISH ROE DEER  
SLOW ROASTED LOIN OF DEER  
CHESTNUTS IN HEATHER HONEY  
LYONNAISE POTATOES  
CRANBERRY GINGER COMPOTE

*Wine Match*  
Viña Amezola Rioja Crianza 2015  
Bodegas Amezola de la Mora  
(Tempranillo, Mazuelo, Graciano)

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*FUSION OF AROMATICS*  
APPLE & ENGLISH ROSE PARFAIT  
APPLE & SPICED PORK CRACKLING  
CORNISH CIDER REDUCTION

*Wine Match*  
Gewürztraminer Rolly-Gassmann 2016  
Rohrschwihr, Alsace

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BITTER CHOCOLATE GANACHE  
MANDARIN SORBET  
ORANGE CAKE  
'PANETTONÉ'

*Wine Match*  
Emilin Solera Moscatel  
Emilio Lustau, Jerez

**PRESTIGE MENU - £70**

**WITH WINES add £40**