Venison and Wild Mushroom Cannoli filled with a Rich Venison Mince, Game Jus and White Wine Cream, Parmesan Shavings and Buttered Curly Kale
Lobster and Crab Bon Bon on Creamy Pea Purée, Lemon Oil and Fine Herbs
Roasted Pumpkin Soup with Roasted Chilli Pumpkin Seeds and drizzle of Cream (v)
Crispy Goats’ Cheese on Heritage Beetroot, Rice Cracker, Honey and Orange Dressing, Micro Salad and drizzle of Truffle Oil (v)

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Roasted Rump of Lamb with a Festive Crust and Mini Shepherd’s Pie, Roasted Onion, Creamed Cabbage and Smoked Bacon, Potato and Garlic Terrine, Port Jus
Monkfish wrapped in Prosciutto, Sautéed New Potatoes, Curly Kale and Buttered Spinach and Champagne and Chive Sauce
Our Traditional Turkey Roulade with a Sage and Onion Stuffing, Maple Syrup Sausages wrapped in Bacon, Turkey Jus and a Duo of Cranberry and Bread Sauces, Garden Vegetables and Roasted Potatoes
Wild Mushroom and Onion Steamed Pudding, Onion Purée, Fluffy Roasted Potatoes, Roasted Lemon Thyme Carrots (v)

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Christmas Pudding with Whisky Ice Cream
Chocolate and Clementine Orange Delice, Grand Marnier Orange Liqueur Syrup, Florentine Biscuit and Popcorn Ice Cream (v)
Scottish Cheeses with Chutney, Grapes and Oatcakes (v)
Caramel Panna Cotta, Homemade Ginger Bread and Clotted Cream Ice Cream with Toffee Sauce

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Coffee and Miniature Mince Pies

£26.00 per person inclusive of member discount and VAT