

Six Course Tasting Menu

£59.00 p.p.

Pairing Wine Selection £39.00 p.p.

Amuse-bouche

Baron De Mark Gobbilard Champagne (125ml)
the perfect way to start any evening

Crisp Turkey and Ham, Sprout Puree, Chestnut Gel and Sweet Cranberry Reduction

Big Earl Tempranillo (125ml)
A smooth, balanced wine full of jammy flavours

Hot Shellfish Salad Dressed with a Saffron Cream

Man Family Wines Chenin Blanc (125ml)
This crisp white has just a touch of sharpness without overwhelming dish

Chef's Home Made Champagne Sorbet

Five Spiced Breast of Duck, Potato Pave, Savoy Cabbage, Jerusalem Artichoke Puree

and a Grand Marnier Orange Jus
Santero Malbec (125ml)

This wine has a rich flavour and long finish to compliment but
not overpower your duck

Yule Log with Chocolate and Candied Ginger

Highland Park 12yo Single Malt Whisky (25ml)
a smooth rich fruit cake flavour, with just enough punch
to cut the sweetness of the dessert