

Christmas Day Menu 2025

On Arrival

Glass of Jansz Australian sparkling wine or The Fisherman's Retreat Edition 12 single malt whisky

A selection of artisan breads, marinated mixed olives, hummus, duo of pesto, extra virgin olive oil, aged Modena balsamic vinegar

Starters

Scottish peat smoked salmon on toasted lemon & dill infused crostini topped with smashed avocado, heritage tomatoes, pea shoots & lemon

Pheasant, partridge & venison broth, slow cooked with winter vegetables & pearl barley, topped with herb & suet dumplings served with warm artisan sourdough

Beef fillet carpaccio, aged parmesan shavings, balsamic roasted cherry tomatoes, wild rocket, extra virgin olive oil, Maldon sea salt flakes & fresh ground black pepper

Torched Kidderton ash goats' cheese, trio of beetroot, truffle shavings, balsamic glaze

Mains

Locally sourced corn fed roasted turkey, chipolata sausages, sage, onion & apricot stuffing, oak smoked bacon crisp, fondant potato, winter vegetables, pan juice gravy

Pan-roasted venison loin & confit haunch, haggis potato rosti, buttered kale, glazed baby carrots, beetroot puree, shiraz game jus

Pan fried wild Scottish salmon, hand dived king scallops, champ potato cake, samphire & wilted spinach, brown shrimp & dill beurre blanc, pea shoots

Wild mushroom bourguignon pithivier, sweet potato mash, roasted carrots, buttered greens, red wine & mushroom reduction

Desserts

French vanilla bean crème brulee, cinnamon shortbread, chocolate dipped strawberries

Baked vanilla cheesecake, candied cranberries, clotted cream & ginger ice cream

Sticky date pudding, single malt whisky infused toffee sauce, salted caramel ice cream

Whisky fruit pudding, cognac cream sauce, roasted nut crumb, Madagascan vanilla bean ice cream

Tea, coffee, mince pies