

## *To start*

Roasted parsnip soup  
curry oil and parsnip crisp

Chargrilled prawns  
samphire and garlic butter

Burrata  
red wine poached pears, candied walnuts and rocket

Pork, chicken and pistachio ballotine  
spiced cranberry chutney and grilled sourdough

Uig Lodge smoked salmon  
horseradish cream, cucumber ribbons, lemon wedge and capers

Capocollo  
honey, pickled fennel, hazelnuts and micro herbs

## *To follow*

Roast English dry-aged sirloin of beef  
roast potatoes, Savoy cabbage, Chantenay carrots, Yorkshire pudding  
and horseradish sauce

Mushroom & spinach Wellington  
roast potatoes, squash purée, crispy and curly kale, vegetable gravy

Roasted pork belly  
boulangerie potatoes, creamed bacon Savoy, apple sauce and crackling

Confit duck leg  
chorizo and white bean cassoulet, crispy and curly kale, port jus

Celeriac steak  
Puy lentil stew, Jerusalem artichokes, Tenderstem broccoli and salsa verde

Fillet of salmon  
sautéed potatoes, leek and spinach purée, samphire and Tenderstem broccoli

*All served with roasted root vegetables*

## *To finish*

Chai latte brûlée  
gingerbread snap and cardamom ice cream

Pear, fig and frangipane tart  
bramble sorbet

Sticky toffee pudding  
toffee sauce and vanilla ice cream

'Hot Toddy'  
salted honey cake, whiskey sours gel with a lemon and ginger parfait

Red wine poached pear  
fruit compote and Chantilly cream

British cheeses from Neal's Yard Dairy  
twice-baked crackers, grapes, celery and quince jelly

## *Tea or coffee with homemade biscotti*

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

