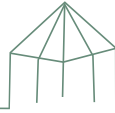


# THE CONSERVATORY



## Festive Dinner Menu INCLUDES CANAPÉS, PETIT FOURS & COFFEE

### TO START

Scottish Shellfish Bisque  
SHETLAND POTATO, CONFIT  
TOMATOES, LEMON OIL

Tortellini of Wild Mushroom (v)  
SALSIFY, JERUSALEM ARTICHOKE,  
TRUFFLE

Loch Duart Gravlax of Scottish  
Salmon  
HORSERADISH, BEETROOT &  
AVOCADO

Pressed Game Terrine  
SALAD OF PICKLED MUSHROOM,  
TRUFFLE MAYONNAISE

Spiced Parsnip Soup (vg)  
CURRY OIL

### TO FOLLOW

Roulade of Bronze Turkey  
CONFIT & CRANBERRY BON  
BON, BRUSSEL SPROUTS, HONEY  
GLAZED PARSNIPS & CHÂTEAU  
POTATOES

Fillet of North Atlantic Hake  
WELSH RAREBIT, BRAISED BEAN  
CASSOULET

Roast Supreme of Partidge  
TAGLIATELLE, WILD MUSHROOM,  
BRAISED LEEK, FOIE GRAS &  
TRUFFLE CAFE AU LAIT

Baked Mixed Nut Loaf (v)  
BRUSSEL SPROUTS, HONEY  
GLAZED PARSNIPS & COCOTTE  
POTATOES

Chestnut & Herb Polenta (vg)  
ROAST CAULIFLOWER, WILD  
MUSHROOMS, CAVOLO NERO

### TO FINISH

Christmas Pudding  
CRANBERRY SORBET & CRÈME  
ANGLAISE

Baked Sicilian Orange Tart  
SPICED ORANGE PURÉE, BRANDY  
SNAP, CHOCOLATE ICE CREAM

Felchlin Chocolate & Banana  
Ganache (vg)  
PEANUT BRITTLE, CARAMELISED  
BANANA SORBET

Pumpkin Curd  
SPICED GINGERBREAD, MIRABELLE  
PLUM, YOGHURT SORBET

A selection of Artisan Cheese  
(£5 supplement) (v)  
CELERY, OATCAKES & QUINCE

### ON THE SIDE £3.50

Heritage Tomato Salad  
BOCCONCINI, RED ONION,  
PESTO DRESSING

New Season Buttered Potatoes  
WITH GARDEN CHIVES

Caesar Salad  
COS LETTUCE, AGED  
PARMESAN, ANCHOVIES

Albert Bartlett Potato  
TRUFFLE AND CHIVE MASH

Medley of Market Vegetables  
HERB BUTTER

\* GLUTEN FREE OPTIONS AVAILABLE

Please let us know if you have any food allergies or special dietary requests



£35 - 2 courses  
£45 - 3 courses