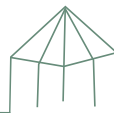


# THE CONSERVATORY



## Festive Lunch Menu AVAILABLE 12PM - 2PM

### TO START

'Scotch Broth' Lamb Consommé  
CONFIT ROOT VEGETABLES, PEARL  
BARLEY, LEEKS, SMOKED LAMB

Confit of Beetroot Terrine (v, gf)  
WASABI & AVOCADO GELATO,  
CANDIED WALNUTS, CORIANDER

Home Hot-Smoked Salmon  
FROMAGE BLANC, CAVIAR, CARROT  
& CARROWAY SALAD

### TO FOLLOW

Roulade of Turkey  
BACON & HAGGIS, NEEP & TATTIE  
TERRINE, SPROUTS, CHESTNUTS,  
PICKLED CRANBERRY

Baked Loin of Cod  
JERUSALEM ARTICHOKE,  
SHIITAKE, SAUCE VIN JAUNE,  
HAZELNUT CRUST

Shallot & Chicory Tarte Tatin  
(v)  
CANDIED WALNUTS, CELERY,  
BLUE MURDER

### TO FINISH

Traditional 'Boozy' Christmas  
Pudding  
BRANDY CUSTARD, GRIOTTINES

Clementine & Brillat-Savarin  
Cheesecake (v)  
MULLED CLEMENTINE SORBET,  
CONFIT KUMQUAT

A Selection of Artisan Cheeses  
(£5 supplement)  
BEETROOT CHUTNEY, OATCAKES,  
CELERY & WALNUTS

Coffee and Homemade Mince Pie £5 PER PERSON

Gusbourne Vintage Sparkling (125ml) £14

Homemade Warm Mulled Wine (175ml) £6

WE HAVE OUR FULL WINE AND DRINKS LIST AVAILABLE ON REQUEST.

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



£40 - 2 courses

£50 - 3 courses