



Christmas Eve Grill and Smoke Menu

To Start

Hot Smoked Cartmel Fell Venison

Celeriac remoulade, cobnuts and blackberry vinaigrette

Oak Smoked Haddock

Cullen skink, poached egg and chives

Beetroot Salad

Ewes milk feta, hazelnut dukkah and candied orange

****The Balvenie 12 years Doublewood****

Kir Royale Sorbet

To Follow

10oz Smoked Rib Eye

Drambuie cream sauce

Grilled Fillet of Gilt Head Bream

Smoked mussel and saffron risotto, seashore vegetables

Hay Baked Celeriac

Hazelnut emulsion, miso jus

Slow Cooked Smoked Pork Belly,

Lancashire black pudding puree and pickled pear

****The Balvenie 17 years Doublewood****

To Finish

Assortment of Mini Desserts

****The Balvenie 14 years Caribbean Cask****

Freshly Brewed Tea & Coffee

****Please speak to member of our team about your dietary requirements. ****