

CHRISTMAS SET MENU

£35 PER PERSON

STARTERS

ROASTED BUTTERNUT SQUASH AND SAGE VELOUTÉ (VE)(GF)
Chestnut crumble, whipped goat's cheese, hazelnut oil and crispy sage

CURED SCOTTISH SALMON
Crème fraîche, beetroot, pickled cucumber, dill oil and rye crisp

TURKEY AND SAGE CROQUETTES
Croquettes filled with turkey, sage and onion, served with cranberry aioli

MAINS

TRADITIONAL ROASTED TURKEY
Sage and onion stuffing, pigs in blankets, parsnips, carrots, Brussels sprouts, roasted potatoes and red wine jus

PAN-SEARED SEA BASS (GF)
Truffle potato, carrot purée, crispy kale and white wine sauce

WILD MUSHROOM AND CHESTNUT WELLINGTON (VE)
Parsnips, carrots, Brussels sprouts, roasted potatoes and celeriac jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (VE)(GF)
Brandy sauce

APPLE AND CINNAMON PIE (V)
Vanilla ice cream

(V) = Vegetarian | (VE) = Vegan | (GF) = Gluten Free

Prices includes VAT. A discretionary 12.5% service charge is applied.

If you suffer from a food allergy or intolerance please let one of our team members know.



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RESTAURANT & BAR