STANNERGILL

A FESTIVE GRAIN STORE DINNER

Enjoy a festive aperitif on arrival

Citrus Cured Halibut (GDf option)
horseradish - rye - samphire - lime

Roast Parsnip Veloute (Gf) (V)
chervil - winter truffle

Pheasant & Duck Terrine (GDf option)
sour cherry - fig - brioche

Ballotine of Free-Range Turkey (GF option)
duck fat roast potatoes - pigs in blankets - glazed roots - turkey gravy

Roast Scrabster Sea Trout (GDf option)
fondant potato - cauliflower - tenderstem - caper & golden raisin brown butter

Salt Baked Celeriac (GDf) (Ve)
blood orange - mushroom - kale

Christmas Crumble Tart
white chocolate - blackberry

Dark Chocolate Torte (Gf)
clementine - chocolate shards

Vanilla Bean Pannacotta (GDf option)
mulled wine jelly - gingerbread crumb

Coffee & Mince Pies

£55 per person for three courses
£47 for two courses

Please inform a member of our staff of any food allergies or intolerances before ordering. Our recipes may change, so please check with us each time you visit. While we take precautions, our kitchen prepares dishes with common allergens and cross-contamination is possible. We cannot guarantee any item is completely free from all allergens.