



# TROOPER

## Festive Menu

### Starters

Brandy cured salmon, dill, creme fraiche, pickled cucumber, (gf)

Smoked chicken terrine, truffle emulsion, crispy chicken skin, pickled baby onions, (gf)

Celeriac veloute, roasted onion loaf, apple, smoked rapeseed, (pb)

Orkney scallop, caramelised cauliflower, sea herbs, caper relish, (£8 supplement)

Onion squash risotto, crispy quails' egg, soft herbs, chive emulsion, (v)

### Mains

Beef wellington, truffled pomme puree, bone marrow jus, tender-stem broccoli

Free Range Turkey, traditional garnish, thyme jus, parsnips, red cabbage

Seabass, Hispi cabbage, caviar, smoked lemon butter sauce (gf)

Mushroom pithivier, traditional roast garnish (pb)

28 days dry aged, grass-fed Scotsgrove Farm beef rib, triple cooked chips, garden salad, beef fat dressing, (gf). *Sauces: Madagascan green peppercorn sauce, bearnaise, blue cheese*, (£8 supplement)

### Puddings

Spiced apple Bakewell tart, cider cream

72% chocolate mousse, Pedro Ximenez, cocoa nib, Baileys' ice cream, white chocolate aéro

Poached pear, ginger, mulled wine

Cropwell Blue, minced pie, pickled walnut, endive, grape

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Two Courses £33. Three Courses £38