

# Wedgwood

THE RESTAURANT

## DECEMBER LUNCH MENU 2018

TWO COURSE LUNCH £23.00    THREE COURSE LUNCH £28.00

### STARTERS

- Jerusalem artichoke veloute, hazelnuts, chocolate oil (V)
- Mull of Kintyre cheddar and onion bread & butter pudding, cep salt, mushroom mousse (V)
- Slow poached egg, salt cod brandade, crisp kale, croutons
- Scorched Douglas fir cured salmon, potato, fennel, preserved lemon
- Char grilled turkey breast, Brussel sprouts, chestnuts, chorizo jam
- Game terrine, beetroot, salted elderberries, endive, walnut

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### MAINS

- Ricotta and spinach stuffed pasta, king oyster mushroom, kale, pumpkin seed granola (V)
- Fillet of sea bass, crushed new potato, samphire, caviar butter sauce
- Roast cod, chorizo, broccoli, Japanese kale, pomme puree
- Pheasant breast, pancetta, pearl barley, parsnip, wild mushroom
- Confit pork belly, roast potato, hispy, roast onion
- Braised feather blade of beef, cocoa carrots, pickled cabbage

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### DESSERTS

- Warm rice pudding, macerated cherries, brandy syrup
- Sea buckthorn and carrot trifle, confit carrots, poppy seed
- Chocolate brownie, clementine marmalade ice cream
- Christmas pudding, malt & whisky anglaise
- Scottish cheese board, chutney, oatcakes (£2 supplement)

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Bread and Oil **£2.00** Coffee and Petit Fours **£6.00**

*Menu is subject to season changes. If you have any dietary requirements, please do speak to a team member for further information*