

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

CHRISTMAS DAY 2017

6 courses £129

6 courses including matching wines £199

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Cauliflower velouté, spiced prune, smoked bacon

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Chicken liver parfait, granola, toasted brioche

2014 *Poire "Granit", Domaine Eric Bordelet, Normandy, France*

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Scottish scallops, pumpkin, truffle, endive

2014 *Malvazija, Gasper, Goriška Brda, Slovenia*

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Walsgrove Farm turkey, traditional Christmas trimmings

2000 *Barbaresco "Rabaja", Giuseppe Cortese, Piedmont, Italy*

OR

Roast Aberdeen Angus sirloin, Yorkshire pudding, horseradish, red wine

2006 *Château Langoa-Barton, 3ème Grand Cru Classé, Saint-Julien, France*

OR

Wild sea bass, cider, mussels, leeks, chanterelles, hazelnut

2013 *Chassagne-Montrachet "Les Battaudes" Domaine Agnès Paquet,  
Burgundy, France*

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Seasonal cheese from La Fromagerie

1977 *Cockburn "Vintage", Douro, Portugal*

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Dark chocolate, clementine, pistachio

2009 *Tokaji Azú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary*

We use fresh produce daily therefore dishes will differ to ensure we can use the best quality ingredients

Allergen information for every dish is available upon request

A discretionary service charge of 15% will be added to your bill