

FESTIVE LUNCH MENU

2 courses £34.00 | 3 courses £39.00

Ruinart Brut, Champagne N.V - £18 glass

STARTERS

Truffled
cauliflower soup
with hazelnut brioche

Beetroot and gin
cured salmon with
citrus crème fraîche
pickled cucumber,
trout roe and chives

Ham hock and
foie gras terrine
piccalilli dressing
and grilled sourdough

MAINS

Fillet of trout
Dorset crab charred hispi
and shellfish dressing

Roast ballotine
of chicken with
cranberry and
chestnut stuffing
potato rosti, whipped parsnip
and buttered greens

Fillet of pollock
roasted cauliflower,
sauteed woodland mushrooms
and dashi velouté

SIDES

Potatoes (vg/v)
chipped or mashed
£6.50

Buttered Pink Fir potatoes (v)
£6.50

Spinach
steamed, buttered or olive oil
and garlic
£6.75

Fried Brussels sprouts (v)
kimchi dressing, edamame and sesame
£6.75

DESSERTS

Mince pie
ice cream coupe
shortbread and
Chantilly cream

Stilton
with spiced pear and
onion chutney, walnut biscuit

Chocolate and
clementine yule log



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill Includes VAT. Vaping is not permitted.

A decorative border in a muted gold color surrounds the page. It features a repeating pattern of stylized leaves, ferns, and small berries or flowers, creating a classic, elegant frame.

SCOTT'S

RICHMOND