

# 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,  
sautéed woodland  
mushrooms and  
dashi velouté

## 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 frames the page. It features a repeating pattern of stylized leaves, ferns, and small berries or flowers, creating a classic, elegant look.

# SCOTT'S

RICHMOND