

GROUP FESTIVE MENU

£125 per person

Menus are pre-order only, with choices needed at least one week in advance.

STARTERS

Searced scallops in the shell
Kimchi butter, and nori furikake

Blue fin tuna tataki
truffled ponzu and yuzu aioli

Portland crab
avocado, brown crab mayonnaise,
melba toast and fine herb salad

Scott's in-house smoked salmon
horseradish crème fraîche,
pickled cucumber and dill

MAINS

Whole Grilled Lobster
garlic butter, seashore herbs
and chips

Fillet of halibut
Portland crab, grilled hispi cabbage and
shellfish sauce

Charcoal grilled
Black Angus sirloin steak
Bearnaise sauce and chips

Roasted fillet of cod
roasted cauliflower puree, crispy potato
and chorizo butter sauce

DESSERTS

Bramley and Cox Pippin apple pie
vanilla ice cream

Baked Christmas pudding fondant
brandy ice cream

Cropwell Bishop Stilton
brown butter cake, pear and port chutney

Mango and passionfruit cheesecake

Final selections must be submitted at least one week prior to your event. 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 1.5% will be added to your bill. Includes VAT. Vaping not permitted.