



Vespers is a sunset evening prayer service. The word is derived from the Greek π ("hespera") and the Latin vesper, meaning "evening". In the "Antiphony of Bangor", a manuscript from the 6th century written at Bangor Abbey, Vespers are called hora incensi. This name is interesting to note as the hora incensi recalls the custom of burning incense and lighting candles at the beginning of the evening. This ceremony of the lights at Vespers was very symbolic and the most solemn office of the day. It was an occasion. We trust that your dinner is an occasion also and an enjoyable one. Cene Bene.

Boxing Day Luncheon



TO START

Soup Du Jour (V, GF)

Served with Culloden Bread

Ox Cheek Ragu (GF,DF)

Pickled Mushroom, Aged Parmesan, Black Truffle

Pickled Mackerel (GF)

Horseradish Emulsion, Golden Beetroot, Fennel Salad, Oat Crisp

Local Winter Vegetable Terrine (V, GF, DF)

Compressed Apple, Goats Cheese, Sage Dressing

MAIN COURSE

Stuffed Turkey Roulade

Buttery Mash, Duck Fat Potato, Baby Vegetables, Cocktail Sausages
Spiced Cranberry Chutney & Turkey Gravy

Portavogie Cod Fillet (GF)

Pickled Clams, Scalloped Potato, Champagne Beurre Blanc, Tomato

Lisdergan Beef Rump Fillet (Served Pink or Well Done) (GF, DF)

Celeriac Purée, Confit Onion, Beef Fat Crumb, Potato Terrine

Roasted Celeriac (V, GF, DF)

Pickled Mushroom, Tomato, Winter Vegetables

TO FOLLOW

Sticky Date Pudding

Muine Glas Vanilla Bourbon Ice Cream

Eggnog White Chocolate Mousse (GF)

Spiced Apple Cheesecake

Maple Caramelised Pecan Nuts

Artisan Cheese Plate (GF)

Millers Fruit Toast, Chutney & Grapes

TO FINISH

Thompsons Finest Tea or
United Coffee Company
Estate Blend Coffee
& **Petit Fours**

— £80 Per Person —

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer gluten sensitive options but do not operate in a fully gluten free kitchen.

V = Vegetarian

GF = Can be adapted to gluten free

DF = Can be adapted to suit dairy free



WINTER
DINNER