



**COTTIERS CHRISTMAS MENU**  
**3 COURSE LUNCH £34.50 PER PERSON**  
**3 COURSES DINNER £39.50 PER PERSON**

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**STARTERS**

White bean, thyme and artichoke velouté, toasted sourdough  
Smoked salmon, burnt clementine, caper and fennel salad  
Smoked duck with rocket leaves, pomegranate jewels, grapefruit dressing  
Chicken liver and brandy pate, toasted sourdough and orange chutney  
Wild mushroom, pumpkin and apricot terrine, piccalilli, toasted sourdough

**MAINS**

Turkey roulade, roasted carrots and parsnips, duck fat roasted potatoes, sage and onion stuffing, pigs in blankets, pancetta sprouts, turkey gravy  
Featherblade of beef, truffle mashed potatoes, roasted carrots and parsnips, braised savoy cabbage, red wine jus  
Vegetarian haggis, sweet potato and butternut squash wellington, roasted carrots and parsnips, roasted potatoes, crispy kale, smoked paprika and tomato sauce  
Pistachio and olive stuffed pork belly, creamy dauphinoise potatoes, sauteed silver skin and sprouts, thyme jus  
Pan fried sea bass fillet, green beans, cauliflower puree, braised savoy cabbage, tarragon and lemon sauce



**DESSERTS**

Traditional Christmas pudding with brandy sauce and cranberry jam  
Ginger and cinnamon sticky toffee pudding with tamarind caramel sauce and butterscotch ice cream  
Pear and amaretto cheesecake, white chocolate crumb, coconut ice cream  
Hot vegan brownie with vegan vanilla ice cream  
Trio of sorbets, passion fruit, fruit of the forest and raspberry

Please be advised that a discretionary 10% service charge will be added to all tables and a pre-order for all bookings of 6 or more is required 2 weeks in advance of your reservation.



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## CHRISTMAS MENU

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