

# **Pre Christmas 4 course Saturday supper £50 pp**

## **Celebrating Isle of Man scallops & Josh's Venison & Robinson's Happy Eggs**

Saturday 7<sup>th</sup> December 2024

### **Nibbles**

Lancashire cheese straws & cheese fondue dip

### **Bread**

Our sourdough & whipped butter

### **To start**

Charcoal grilled in shell Manx queenie scallops, scallop roe hollandaise

### **Main**

Charcoal grilled Josh's Venison served MR, venison faggot, confit mushroom cream, roasted mushrooms, our buttered elderberry sauce (& winter truffle optional + £10pp)

Molyneux of Tarleton's cavolo Nero, Anna potatoes

### **Pudding**

Monbazillac sabayon, summer preserved apricots, vanilla langue de chats tuille

(G,D, alcohol)

### **NB**

Due to the nature of this meal we cannot cater for allergies or dietary requirements & it has to be taken by the whole table

### **For the love of seasonality & festivities**

In shell scallops are the sweetest morsels ever especially when kissed by fire

Venison is lean and delicious, our garden elderberry vinegar is the perfect accompaniment

As it's Christmas no excuses necessary for a delicious boozy pudding rich with eggs and montbazillac accompanied by crisp light tuilles

The perfect elegant pre Christmas indulgence