

# {hb}

## festive dining

three course festive lunch 24.95

student festive : two course 16.95 / three course 19.95  
complimentary strawberry mojito (sun-wed)

### starters

roasted squash & nutmeg soup (v)  
pumpkin seeds, sage crème fraîche, rustic bread

chicken liver parfait  
smoked bacon crumb, pickled mushroom, caramelised shallot, oatcakes

hot smoked salmon rillettes  
dill & red onion crème fraîche, thai basil, ciabatta croutons

grilled marinated cauliflower (vg)  
hazelnut picada, crostini

### mains

roast turkey breast, pork & herb stuffing  
maple glazed pigs in blankets, roast potatoes, bacon butter sprouts,  
honey glazed parsnips & carrots, cranberry sauce, turkey jus

roast beetroot, parsnip & sage gratin (vg)  
crispy artichokes, walnuts, thyme, maple syrup

pan roast sea bass  
sweetcorn soup, jerusalem artichoke, kale, shiso

mulled wine braised ox cheek  
soft polenta, horseradish, kale, crispy onions

slow roast pork belly, date & apple stuffing  
maple glazed pigs in blankets, roast potatoes, bacon butter sprouts,  
chantenay carrots, jus

### desserts

xmas eton mess (v)  
crushed meringue, mulled wine compote, cranberries

cloutie dumpling (v)  
brandy custard, redcurrants

dark chocolate delice  
cherry compote, chantilly cream

scottish cheese selection (dinner only)  
mull of kintyre, blue murder & clava, charcoal biscuits,  
stout chutney, celery & green grapes

vegan cheese selection  
feta, halloumi, cheddar, charcoal biscuits, stout chutney, celery & green grapes