



Tayberry A la Carte Menu

To Start

Hot Smoked Salmon Pate

Beetroot Pickle, Oat Crumble, Horseradish Crème

Warm Camembert Gratin

Sprouts, Potato, Walnut, Fig Compote

Turkey & Cranberry Terrine

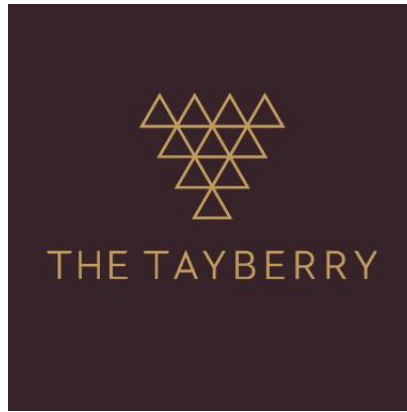
Parsnip Remoulade, Carrot, Crispy Sage Stuffing

Slow Cooked Oxtail

Beef & Onion Broth, Barley, Spinach, Chive Oil

Wild Mushroom & Chestnut Velouté

Poached Hen Egg, Truffle Foam, Puffed Wild Rice



To Follow

Roasted Coley Fillet

Smoked Ham Dumpling, Celeriac, Leek, Arbroath Smokie Nantaise,

Scottish Venison & Wild Game Pie

Hay Baked Carrots, Wild Mushrooms, Pickled Walnut Puree, Black Cabbage

Oak Smoked 18oz Chateaubriand

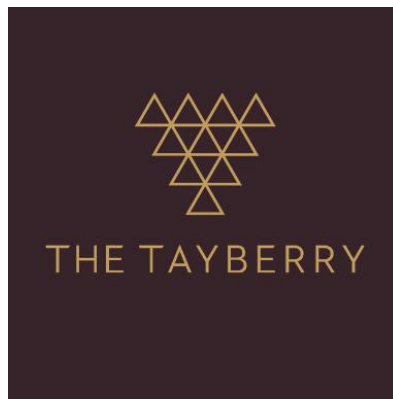
Dauphinoise Potato, Salsify en Croute, Mushroom Persillade, Garlic Cream
Sauce, (serves two £65)

Sea Bream Cooked A la Plancha

Roasted Fennel, Saffron Potatoes, Mussels, Sauce Bouillabaisse

Roasted Black Pudding Stuffed Quail

Butternut Squash Risotto, Sprouts, Sage Crisps, Smoked Bacon, Sesame Dressing



To Finish

Rosemary & Dark Chocolate Delice

Candied Nuts, Marzipan Sorbet

Crème Brûlée

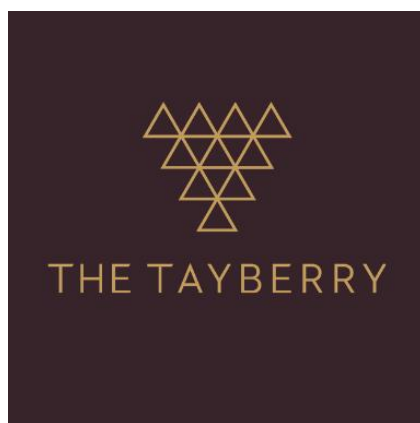
Christmas Pudding, Clementine Ice-cream

Iced Tayberry Parfait

Apple Compote, Cinnamon Crumble, Burnt Honey Syrup

Cheese - Gorgonzola

Walnut & Apple Tartlet, Sweet Onion Compote



The Tayberry Vegetarian Menu

To start

Warm Camembert Gratin

Sprouts, Potato, Walnut, Fig Compote

Wild Mushroom & Chestnut Velouté

Poached Hen Egg, Truffle Foam, Puffed Wild Rice

12

To Follow

Butternut Squash Risotto

Sprouts, Sage Crisps, Sesame Dressing

Salsify en Croute

Dauphinoise Potato Mushroom Persillade, Garlic Cream Sauce

25

To Finish

Crème Brûlée

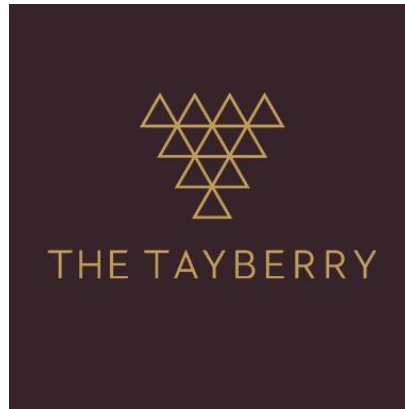
Christmas Pudding, Clementine Ice-cream

Cheese – Gorgonzola

Walnut & Apple Tartlet, Sweet Onion Compote

12

Six Course Tasting Menu available - 65



The Tayberry Prestige Tasting Menu

Hot Smoked Salmon Pate

Beetroot Pickle, Oat Crumble, Horseradish Crème

Wild Mushroom & Chestnut Velouté

Truffle Foam, Puffed Wild Rice

Roasted Coley Fillet

Smoked Ham Dumpling, Celeriac, Leek, Arbroath Smokie Nantaise,

Roasted Black Pudding Stuffed Quail

Butternut Squash Risotto, Sprouts, Sage Crisps, Smoked Bacon, Sesame Dressing

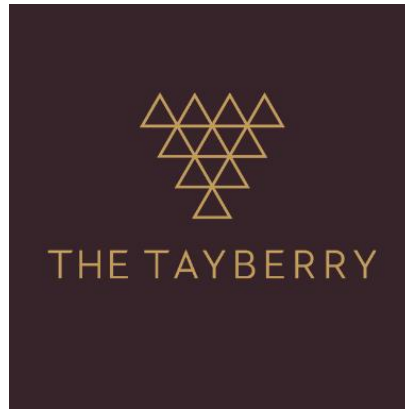
Cheese – Gorgonzola

Walnut & Apple Tartlet, Sweet Onion Compote

Rosemary & Dark Chocolate Delice

Candied Nuts, Marzipan Sorbet

Six Course 65



Tayberry Festive Set Lunch Menu

Turkey & Cranberry Terrine

Parsnip, Carrots, Crispy Pork & Sage Stuffing

Wild Mushroom & Chestnut Velouté

Poached Hen Egg Truffle Foam, Puffed Wild Rice

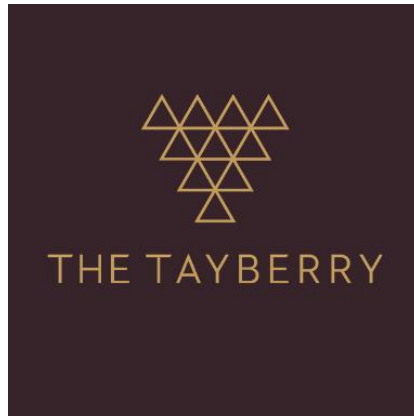
Scottish Venison & Wild Game Pie

Hay Baked Carrots, Wild Mushrooms, Pickled Walnut Puree, Black Cabbage

Crème Brûlée

Christmas Pudding, Clementine Ice-cream

Four course 40



Sides

Truffle Mash

Creamed Parmesan Sprouts

Seasoned French Fries

Spicy French Fries

Seasonal Vegetables in Garlic Butter