

BEGIN

Cauliflower Soup - PX Raisins, Crispy Grains

Seaweed & Cider Cured Trout - Cucumber, Radish, Wasabi, Dill, Crème Fraîche

Lamb Scrumpet - Green Sauce, Chicory, Anchovy, Smoked Sea Salt

FOLLOW

Red Leg Partridge - Cabbage, Celeriac, Bacon, Barley, Girolles

Cornish Hake - Mussel & Seaweed Butter Sauce, Sea Vegetables, Roe

Woodland Mushroom Risotto - Crispy Duck Egg, Black Truffle, Chive

FINISH

Mince Pie Tartlet - Aerated Clotted Cream Custard, Butter Pastry Crumb

Pistachio, Rapeseed & Citrus Cake - Plum, Oat, Vanilla Ice Cream

Cheese - Boy Laity, Fig & Almond, Water Cracker

6 - 18 guests

Lunch £45 per guest

Dinner £55 per guest

Available from 1st - 22nd December for private dining

To book email: events@scarlethotel.co.uk



Please inform a member of our team if you have any food allergies or dietary requirements. A 10% discretionary service charge will be added to your bill.

FESTIVE DINING