

# Great Gallery

## Christmas Tasting Menu

---

Confit Tuna Loin

*Citrus, heritage beetroot and horseradish*  
*Pinot Blanc, Trimbach, Alsace, France 2017*

\*\*\*

Pan-Seared Foie Gras

*Gingerbread, winter berry and port wine*  
*Muscat Beaumes de Venise, Bernardines, France 2018*

\*\*\*

Ballotine of Lemon Sole and Winter Mushrooms  
*Champagne sauce, clams, mussels and coastal herbs*

*Pouilly-Fuisse, Les Vieux Murs, J. Loron, Burgundy,*  
*France 2014 (En Magnum)*

\*\*\*

Soy Marinated Loin of Highland Venison

*Sweet potato, sunflower seeds and spring onion*  
*Château L'Enclos, Pomerol, Bordeaux, France 2011 (En Impérial)*

\*\*\*

Spiced Apple Soufflé

*Whisky ice cream and hot toddy*  
*Graham's 10 Years Tawny Port*

This menu can only be served to the whole table.