

JUTE

FESTIVE MENU

CHRISTMAS 2016

STARTERS

Smoked haddock, leek and saffron potato chowder with gruyere cheese baguette

Confit pork belly with pineapple and mango salsa and root crisp salad

Baked feta, red onion and filo tartlet with candied beetroot and watercress salad

Chicken and duck liver parfait with black pudding scotch egg, hollandaise and pancetta

Thai crab cakes, lime and chilli yogurt with beansprout and rocket salad

MAINS

Roast turkey breast, bacon, sage and apricot stuffing with goose fat roast potatoes, carrots, sprouts and smoked chipolatas

Cinnamon spiced duck breast, thyme dauphinoise potato, maple parsnips and beetroot glaze (Supplement £3)

Goats cheese, sundried tomato and leek risotto with basil pesto and smoked walnuts

Blade of beef, confit red cabbage with roast garlic mash, crispy shallots and puy lentil jus

Sesame salmon fillet with butternut, chilli, ginger and pak choi noodle broth

DESSERTS

Iced cherry parfait, dark chocolate profiteroles and boozy cherries

Vanilla crème brulee, spiced fruit compote and cranberry shortbread

Ginger bread and toffee sponge with crème Anglaise and glazed clementine

Bramble and poached pear filo with chocolate sauce and vanilla ice cream

Selection of Scottish cheese, seasonal spiced chutney, mulled wine grapes and oatcakes

2 courses £19.50 (Lunch only) 3 Courses £25.00

Please note that bookings will require a £10 deposit per head to secure your table. Christmas menu available from 1st December

HOGMANAY 2016

Book now for this exclusive event at Jute Cafe Bar. With live entertainment from local band The Broon Troot Orchestra, an amazing ensemble who fuse classic rock, ceilidh and pop with contemporary sounds. A piper bringing in the bells and our DJ will be keeping you dancing til the early hours! Promises to be a Hogmanay not to forget!

STARTERS

Seared scallops, crispy pork belly and tempura cauliflower with curried hollandaise

Pan fried pigeon breast with beetroot tatin and butternut purée

Corn fed chicken and saffron cock-a-leekie soup with toasted soda bread

Aubergine, sundried tomato and baked feta filo parcel with puy lentil and pomegranate salsa

Home smoked salmon with lemon beurre blanc, watercress and fried brie

MAINS

Duo of beef rump and blade of beef, baby fondant, braised carrots and French onion jus

Smoked pancetta pork fillet, black truffle, baby leek and parmesan risotto with carrot crisp

Pan fried seabass, chorizo and herb croquette with crab bisque and samphire

Honey glazed duck breast, dauphinoise potato with roasted parsnip, beetroot and red currant jus

Pressed tomato tart with baked goats cheese parfait, carrot fondant and basil oil

DESSERTS

Spiced pear and toffee pudding with caramel and vanilla ice cream

Iced bramble and vanilla parfait with champagne sorbet and meringue tuile

Puff pastry apple tart tatin with clotted cream Anglaise and raspberry sorbet

Chocolate and dark chocolate mousse with white chocolate cookie

Selection of Scottish cheese, seasonal spiced chutney, mulled wine grapes and oatcakes

Including tea, coffee and petit four

Price: £52.50 per person

Please note that bookings will require a £15 deposit per head to secure your table.

Full amount to be paid before 30th November

BOOK NOW - CALL 01382 909 246 - EMAIL DUTYMANAGERJUTE@HOTMAIL.CO.UK

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