


FESTIVE MENU


STARTERS

Pan fried pigeon breast with black pudding wellington

Wild mushroom, parmesan and truffle risotto with rocket pesto 

Ham hock terrine, crispy pork belly with apple jelly and pistachio crumb


Maple cured salmon and whipped goats cheese sour dough
with candied beetroot salad

Spiced lentil, beetroot and cheddar croquette
with pea puree and crispy capers 

MAINS

Roast turkey breast, smoked bacon and sage stuffing, maple sprouts, parsnips,
and carrots with roast potatoes, pigs in blankets and turkey gravy

Grilled seabass, olive baby potatoes with curry hollandaise and parsnip crisps

Feta, red pepper and cranberry wellington with maple sprouts, parsnips,
carrots, roast potatoes and chestnut pesto 

Pancetta hake fillet, haggis potato cake with mushroom, leek and tarragon fricassee


Braised blade of beef with oxtail stovies, confit red cabbage and peppercorn jus

DESSERTS

Buttermilk and lavender pannacotta
with mango sorbet and blueberry crumb

Baked apple and maple frangipane tart
with cinnamon cream and sauce anglaise

Sticky biscoffie cheesecake with toffee sauce
and vanilla pod ice cream

Iced pineapple and coconut parfait with champagne sorbet
and raspberry meringues 

White chocolate tiramisu with mulled cherries

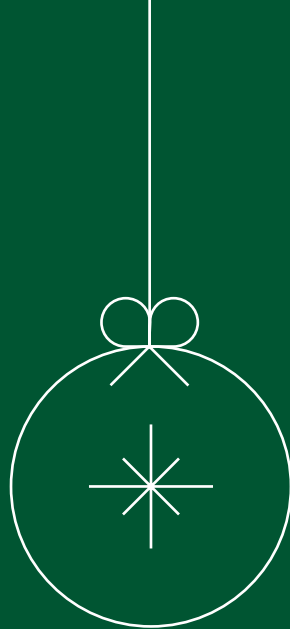
Available 24th Nov - 24th Dec

2 COURSES £32.50

3 COURSES £39.50

* Please note, card details are required to secure all bookings throughout December.
Parties of 10 or more are required to pay a non refundable deposit of £10 per person.
For all T&C please see our website - www.jutecafebar.co.uk

JUTE



JUTE

FESTIVE MENU

2025

Book online - www.jutecafebar.co.uk