

FESTIVE MENU

STARTERS

Three Bird Terrine

Confit chicken, spiced duck and pigeon terrine with apple jelly and focaccia toast

Haggis Croquettes

Haggis and white pudding croquettes with whisky and black pepper mayonnaise

Lemon and Thyme Whipped Goats Cheese Bruschetta

Candied pumpkin seeds, pickled beetroot ribbons and balsamic oil

Butternut Wellington

Roast butternut, sage and spinach wellington with sweet chilli piccalilli

Smoked Salmon Carpaccio

Dill lemon crème fraiche potato salad and crispy capers

MAINS

Roast Turkey

Smoked bacon and cranberry stuffing, maple sprouts
and root vegetables with roast potatoes, pigs in blankets and turkey gravy

Masala Hake

Saffron potatoes, roasted romanesco with tomato and cranberry chilli relish, curry leaf oil

Wild Mushroom & White Bean Risotto

Charred king oyster mushrooms, maple-roasted roots and crispy leeks

Feather blade

Slow-braised feather blade of beef, grain mustard dauphinoise potato,
confit red cabbage, buttered kale, red wine and peppercorn jus

Herb Crusted Seabass

Mussel, prawns and chorizo linguine, parsley oil and crispy shallots

DESSERTS

Black Forest & White Chocolate Cheesecake

Hazelnut praline and Chantilly cream

Apple & Cider Crumble Custard Tart

Cinnamon clotted cream and spiced cranberry compote

Elderflower Pannacotta

Passionfruit sorbet and raspberry crumb

Roast Pineapple and Coconut Pavlova

Chocolate rum coulis and coconut ice cream

Pear & Ginger Sticky Pudding

Spiced pear and stem ginger pudding, caramel sauce, oat crumb and vanilla ice cream

JUTE

Available 26th Nov - 31st Dec

2 COURSES £31.00

3 COURSES £38.50

