



CHRISTMAS

1ST - 23RD DECEMBER 2017

3 COURSE DINNER £35.95^{PP}

FRIDAYS £38.95

LIGHTLY SPICED PARSNIP SOUP V

Crème fraiche · crusty bread

JOSPER ASPARAGUS & ROAST PORTOBELLO MUSHROOMS

Toasted muffin · truffle & Grana Padano cream · pumpkin seeds

ANCHOR LINE KING PRAWN COCKTAIL

Spiced Marie Rose sauce · crostini

DUCK LIVER & COINTREAU PARFAIT

Autumn fruit chutney · Cumberland jelly · toasted brioche

SEAFOOD GRATIN

Scottish salmon · cod · smoked haddock · Shetland mussels · prawns · vermouth sauce · herb crust
(£3.00 supplement)

TURKEY BALLOTINE

Home-made pancetta, pork & chestnut stuffing · chipolatas · all the trimmings

COLLOPS OF PORK FILLET

Chickpea, chorizo & vegetable ragout · crispy roast potatoes · herb oil

JOSPER GRILLED SCOTCH SIRLOIN STEAK

10oz · Signature skinny fries · slow cooked tomato, peppercorn & brandy cream sauce
(£5.00 supplement)

ROAST PAVE OF SHETLAND SALMON

Crushed potatoes · wilted kale · baby spinach · lemon-chervil butter sauce

SPINACH & RICOTTA TORTELLONI V

Gavi wine · confit tomato · basil butter sauce · rocket · toasted pine nuts

VANILLA & CRABBIES GINGER MOUSSE

Passion fruit pulp · mango · ginger biscuit

MULLED FRUIT SPICED CHEESECAKE

Rich brandy crème Anglaise

AFFOGATO

Grand Marnier shot · espresso coffee · vanilla ice cream

RICH CHOCOLATE FUDGE BROWNIE

Amarena cherries · chocolate sauce · vanilla ice cream

SELECTION OF SCOTTISH CHEESES

Oatcakes · grapes · chutney (£3.00 Supplement)
