



# CHRISTMAS

6TH - 23RD DECEMBER 2018

3 COURSE DINNER **£35.95** PP

FRIDAYS £39.95

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**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)

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**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

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**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)

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