

Luxury Festive - 56 North

Apéritifs - PomPom sparkling bellini on arrival with Festive canapés & bites

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Carrot, orange and rosemary soup with warmed ciabatta VG VE DF

Chicken liver pâté with oatcakes and homemade ginger chutney

Goats cheese bruschetta with cranberry jam, drizzled with balsamic reduction VG

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Traditional roast turkey with chipolatas, stuffing and cranberry jus served with thyme-roasted root vegetables and potatoes with Brussels sprouts GF

Pan-fried salmon fillet with baby potatoes, lime beurre blanc garnished with wilted spinach VG

Butternut squash and toasted rosemary risotto drizzled with avocado oil VG VE DF

Steamed fresh Italian gnocchi, wild mushrooms, spinach, flamed rosemary & parmesan VG

240g BERTHA charcoal cooked 28 day aged Sirloin steak with sweet potato fries
grilled tomato, served with a Dalmore highland whisky sauce GF

Sirloin has £6.99pp supplement. When pre ordering please specify how you would like it cooked

480g (min) BERTHA charcoal cooked 36 day aged porterhouse steak with sweet potato fries
grilled tomato, served with a Dalmore highland whisky sauce GF

Porterhouse has £11.99pp supplement. When pre ordering please specify how you would like it cooked

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Warm apple pie with creme anglise VG

Vanilla Ice cream with blackberry winter berry sauce VG GF

Winter fruits salad with Tanqueray No.Ten gin pink grapefruit fizz dressing VE DF VG GF

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Sweet treat Fudge

£38.95 per person

Steak have supplements

*A discretionary 10% service charge is added
Which goes in full to our staff*

All prices listed are based on pre ordering



GF **Gluten Free**
DF **Dairy Free**
VE **Vegan**
VG **Vegetarian**