

Uni Festive - 56 North

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**

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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Vanilla Ice cream with blackberry winter berry sauce **VG**

Chocolate Ice cream with toffee sauce **GF** **VG**

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

£15.00* per person
based on pre-orders 7 days before the date booked

***Steak have supplements**
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