

Festive - 56 North

Carrot coriander and orange 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 stuffed roast turkey, chipolatas with cranberry jus served, 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)

Garden pea & fresh mint risotto with basil oil and pea shoots (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)

Sirlion has £6pp 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 £12pp 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 winter red berries sauce (VG) (GF)

Lemon sorbet with passionfruit puree and sherbet dust (VE) (DF) (VG) (GF)

£18.95pp - two course
£22.95pp - three course

Steak have supplements

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

All prices listed are based on pre ordering



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

