



# FESTIVE MENU

56 NORTH

Carrot corriander and orange soup with warmed ciabatta **Vg Ve De**

Chicken liver pâté with oatcakes and homemade ginger chutney **Gf**

Mini breaded golden roasted camembert with cranberry puree **Vg**

**0o0**

Traditional stuffed roast turkey, pigs in blankets, cranberry jus, thyme-roasted root vegetables, roast potatoes and Brussels sprouts **Gf**

Pan-fried salmon fillet with baby potatoes, parsley hollandaise garnished with wilted spinach **Df**

Steamed fresh Italian gnocchi, chestnut mushrooms, spinach, sweet potato, roasted peppers and truffle oil glaze **Vg Ve**

Garden pea & fresh mint risotto with basil oil and pea shoots **Vg Ve Df**

28 day aged Sirloin steak (240g) with skinny skin on fries  
grilled tomato, served with a Dalmore highland whisky sauce **Gf**  
*Sirlion has £7pp supplement. When pre ordering please specify how you would like it cooked*

36 day aged Porterhouse steak (460g) with skinny skin on fries  
grilled tomato, served with a Dalmore highland whisky sauce **Gf**  
*Porterhouse has £10pp supplement. When pre ordering please specify how you would like it cooked*

**0o0**

Dark chocolate and orange tort with orange sorbet **Vg Ve**

Madagascan vanilla & chocolate fudge cheesecake **Vg**

Lemon sorbet with passionfruit puree and sherbet dust **Vg Ve Df Cf**

£19.95pp - two course

£25.95pp - three course

£29.95pp - three course with glass of prosecco on arrival

Please note Steak have supplements

A discretionary 10% service charge is added to the full bill which goes to our staff

All prices listed are based on pre ordering