



# Festive Menu

## 56 North Society Menu

Parsnip soup with warmed rustic bread *Vg, Ve, Df*

Chicken liver pâté with croustini and caramelised onion *Gf with oatcakes*

Pickled beetroot and grilled goats cheese brushetta *Vg*

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Traditional roast turkey, stuffing, pigs in blankets, cranberry jus, thyme-roasted root vegetables, roast potatoes and Brussels sprout

Steamed gnocchi arrabbiata with fresh basil and truffle oil *Vg, Ve, Df*

Roast beetroot & buternut squash risotto with petit pois *Vg, Ve, Df, Gf*

Wild Mushroom, spinach and feta tart with basil oil and pea shoots *Vg*

28 day air dried Sirloin steak (240g) with skinny skin on fries  
garden leaves, served with peppercorn sauce *Gf*

*Sirlion has £7pp supplement. When pre ordering please specify how you would like it cooked*

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Drambuie infused Raspberry cranachan with butter shortbread *Vg*

Lemon sorbet with passionfruit & mango reduction *Vg, Ve, Df, Gf*

£17pp - two course

£20pp - three course

£21pp - two course with glass of prosecco on arrival

£23pp - three course with glass of prosecco on arrival

Please note Steak has a £7 supplement

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

*All prices listed are based on pre-ordering  
at least 7 days in advance and are inclusive of VAT at 20%*

*Gf - Gluten Free | Df - Dairy Free | Ve - Vegan | Vg - Vegetarian*