



Festive Menu

56 North

Carrot & orange soup with warmed rustic bread Vg, Ve, Df, Gf (no bread)

Haggis Bon Bons with roast pepper ketchup

Grilled goats cheese & caramelized red onion brushetta Vg

Duck spring rolls with sesame seeds and hosin sauce

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Traditional roast turkey, sage stuffing, chipolata, cranberry and turkey jus,
seasonal winter vegetables, roasted potatoes and button sprouts Gf (no stuffing)

Spiced mackerel, diced chorizo, roasted potatoes with kale and chorizo oil Df, Gf

Roast cast iron of veggie haggis, charred mediterranean and spinach with a puff pastry case,
cranberry sauce, seasonal winter vegetables, roasted potatoes and button sprouts Vg (Ve without pasty)

Grilled goats cheese, toasted hot honey walnuts, grilled pears
on a bed of winter leaves with rocket and balsamic reduction Vg, Gf

28 day air dried 6oz rump steak with skinny fries
garden leaves, served with peppercorn sauce Gf £5pp supplement

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Spiced Apple Crumble with vanilla ice cream Vg

Baileys Cheesecake with dark chocolate sauce Vg

Sicillian Lemon Tart with lemon sorbet Vg

Lemon sorbet with raspberry reduction Vg, Ve, Df, Gf

£25pp - two course

£30pp - three course

Glass of prosecco on arrival +£5

Please note Steak supplement
Pricing is based on digital order via sharable group link
at least 7 days in advance of the date booked

A discretionary 10% service charge is added which goes in full to staff

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

If you have dietary requirements please ask us

We are a mixed use kitchen so please be aware trace elements can be present