



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 brie de meaux & caramlised red onion on crispy brushetta *Vg*

Duck spring rolls, hosin sauce, cucumber & sesame

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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 vegetables and spinach
with a puff pastry top, 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