

Festive Menu

56 North

Winter vegetable soup with warmed rustic bread V, Ve, Df, Gf (no bread)

Haggis Bon Bons with roast pepper ketchup

Grilled brie de meux & caramlised red onion chutney on crispy brushetta V

King prawn marie rose on romaine heart with lemon and sour dough bread

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

Butternut kale & apricot vegan roast with roasted Mediterranean vegetables
of tomato, courgette, bell peppers, aubergine and roast garlic sweet potatoes Ve, Df, Gf

Mushroom & stilton puff pastry wellington, cranberry sauce,
seasonal winter vegetables, roasted potatoes and roasted button sprouts V

Cast iron roasted salmon fillet served in the pan with lemon & parsley butter
skinny fries and garlic roast green beans 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 V

Baileys Cheesecake with dark chocolate sauce V

Sicillian Lemon Tart with lemon sorbet V

Lemon sorbet with Scottish raspberry reduction V, Ve, Df, Gf

£25pp - Main & Dessert
£30pp - Three course

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 | V - Vegetarian
If you have diatary requirements please ask us
We are a mixed use kitchen so please be aware trace elements can be present in any dish