

IT'S *Christmas* TIME TO DINE

DINNER

Available Thursday – Sunday 5pm–10pm

2 Courses £29.95 per person 3 Courses £36.95 per person

Butternut squash & pear soup, crème fraîche, rosemary & hazelnut granola *DFA, GFA, VAP*

Smoked duck carpaccio, crispy egg, plum & ginger ketchup

Chicken & rabbit pie, smoked cheddar mash, spiced carrot purée

Courgette & red pepper Kakiage tempura, shichimi, miso & honey agrodolce *DFA, GFA, VAP*

King scallop tostada, salsa macha, charred cucumber, avocado purée, basil *GFA*

Sage & garlic rubbed roast turkey, cranberry & chestnut stuffing, pigs in blankets, rosemary roast potatoes, brown butter sprouts, maple roasted roots, pan gravy *DFA, GFA*

Red pepper, chickpea & pistachio nut roast, oat & pumpkin seed stuffing, kilned sausages, rosemary roast potatoes, brown butter sprouts, maple roasted roots, miso jus *DFA, GFA, VAP*

Roasted cauliflower & leek pithivier, broccoli & quinoa cake, balsamic roasted beets, caramelised onion & red wine reduction *DFA, VAP*

Chargrilled ribeye steak 250g, hand cut chips, rocket & parmesan salad, peppercorn sauce *DFA, GFA* (£7 supplement)

Harissa-braised lamb leg, ma'akouda potato cake, smoked aubergine purée, mint & pomegranate fattoush, lemon yoghurt *DFA*

Classic seafood bouillabaisse – fish, mussels, clams, squid, fennel & potatoes, tomato & saffron seafood broth, garlic baguette *DFA, GFA*

Blackened fillet of salmon, shrimp & red pepper étouffée, Cajun okra fries, black bean rice, lime crème fraîche *DFA, GFA*

Traditional Christmas pudding, cherry compote, brandy & vanilla anglaise

Dark chocolate truffle tart, banana & rum ice cream, cinnamon dulce de leche

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *DFA, VAP*

Selection of I.J. Mellis cheese, seasonal cracker & oatcakes, grapes, red onion & rosemary chutney *GFA*

Coconut & cardamom crème brûlée, pistachio nankhatai cookies *GFA*

S A M P H | R E

SEAFOOD BAR & GRILL

DFA – Dairy free available *GFA* – Gluten free available *VAP* – Vegan alteration possible

BOOK
NOW!

Tel: 0131 331 1298 | info@oroccopier.co.uk | www.oroccopier.co.uk

Terms and conditions: Menu available 1st – 24th December 2023, from 5pm – 10pm. Card details are required at the time of booking to secure your reservation. Booking of 10 or more are required to pay a £10pp deposit, this being non-transferable and non-refundable. Items within the menu are subject to change.