

IT'S *Christmas* TIME TO DINE LUNCH

Available Friday – Sunday 12pm–5pm

2 Courses 24.95 per person 3 Courses £31.95 per person

Jerusalem artichoke & celeriac soup, toasted hazelnuts, truffle & basil oil *DFA, GFA, VAP*

Harissa spiced venison meatballs, smoked tomato reduction, dill & lemon labneh,
toasted almonds, chargrilled flatbread

Pork & chicken liver terrine, rosemary & red onion jam, pickled cucumber, sourdough toasts *DFA, GFA*

Roasted butternut squash & walnut agnolotti, sage butter, cavolo nero pesto *DFA, VAP*

Smoked haddock & raclette tart, sunshine egg, crispy leeks

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*

Oven-baked aubergine cannelloni, spinach, basil & cashew stuffing, sun-blushed tomato reduction,
parmesan & rosemary crumb, garlic foccacia *DFA, VAP*

Cherry bourbon braised blade of beef, chive & buttermilk mash, smoky bacon kale,
milk battered onion rings *GFA*

Fennel & herb stuffed pork belly porchetta, rosemary fondant potatoes,
apple & anise braised red cabbage, cider jus *GFA*

Vietnamese pork & crab stuffed calamari, mung bean noodle & peanut salad,
pickled cucumbers, nuoc cham dressing *DFA, GFA*

Pan fried seabass, potato & leek rosti, charred broccoli, tomato & bacon salsa, garlic & lemon dressing *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, Friday – Sunday, 12pm – 5pm. 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.