

IT'S *Christmas* TIME TO DINE FESTIVE LUNCH

1st – 6th December

2 courses (starter & main) – £26 per person; add dessert – £6.50 per person

7th – 23rd December

2 courses (starter & main) – £32 per person; add dessert – £6.50 per person

Sweet potato & ginger soup, coriander & lime sour cream *GFA DFA VAP*

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney *GFA*

Scottish smoked salmon, lemon labneh, capers, rye crostini *GFA*

Courgette & sweetcorn fritters, pico de gallo, avocado purée *GFA DFA VAP*

Black pudding & blue cheese bon bons, apple sauce, crispy kale

Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets,
roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, pan jus *GFA DFA*

8-hour braised beef rump, roasted garlic & chive mash, buttered kale, bone reduction, crispy onions *GFA*

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages,
roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, tahini gravy *GFA DFA VAP*

Chargrilled Cumberland sausage, French onion mash, garlic green beans, IPA gravy

Cauliflower, chickpea & coconut yellow curry, coriander rice, toasted cashews, spiced crackers, lime *GFA DFA VAP*

Pan seared coley puttanesca, capers, olives, sautéed new potatoes, lemon green beans, basil *GFA, DFA*

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

Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream *GFA DFA VAP*

Biscoff cheesecake, caramelised apples, cinnamon streusel

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *DFA*

T&C's apply, cannot be used in conjunction with any other offer.
We reserve the right to change items within our menus.

ANTICO

To book
please call
0131 331 1298
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DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible