

IT'S *Christmas* TIME TO DINE

FESTIVE DINNER

3rd – 6th December

2 courses (starter & main) – £30 per person; add dessert – £6.50 per person

10th – 13th, 17th – 20th December

2 courses (starter & main) – £36 per person; add dessert – £6.50 per person

Roasted butternut squash & coconut soup, savoury granola, za'atar yoghurt *GFA DFA VAP*

Prawn & sun-blush tomato cocktail, avocado purée, baby gem, rye toasts *GFA DFA*

Crispy fried chicken, orange-honey glaze, toasted sesame, coriander

Courgette & sweet potato tempura, shichimi togarashi, wasabi mayonnaise

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

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 rump, bubble & squeak mash, seared forest mushrooms, 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*

Whole baked fish of the day, garlic sautéed potatoes, chargrilled broccoli, oven roasted tomatoes, mojo verde *GFA DFA*

Slow braised duck leg, Jerusalem artichoke purée, charred sprouts, hasselback potatoes, pancetta crumb *GFA*

Sticky miso & honey aubergine, smoky tomato couscous, pistachio dukkah, preserved lemon labneh, roasted roots

Biscoff cheesecake, caramelised apples, cinnamon streusel

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

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

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *GFA*

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

S A M P H I R E

SEAFOOD BAR & GRILL

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

To book
please call
0131 331 1298
or visit
oroccopier.co.uk