

## Festive Menus 2024

### Reserve Your Table now

2<sup>nd</sup> December – 21<sup>st</sup> December



### Lunch

*(12pm - 3pm)*

2 Courses.....£28pp

or 3 Courses.....£34pp

### Dinner

*(5pm – close)*

2 Courses.....£34pp

or 3 Courses.....£40.pp

### Starter

#### **Smoked Haddock Fish Cake**

*Celeriac Puree, Chorizo, Capers, Lemon Butter ( can be G.F )*

#### **Roast Tomato & Courgette Soup**

*Treacle & Rye Toast, Aubergine Dip ( Vegan )*

#### **Jerusalem Artichoke Salad**

*Gem Lettuce, Smoked Ham Hock, Blue Cheese, Mushroom Arancini ( Vegan and G.F )*

### Main

#### **Roast Breast and Leg of Turkey**

*Apricot Sage Stuffing, Goose Fat Roast Potato and All The Trimmings ( G.F )*

#### **Vegan Nut loaf**

*Roast Potato, Maple Roast Vegetables, Vegan Jus ( Vegan )*

#### **Venison Fillet**

*Sweet Potato Puree, Greens, Fig, Honey Carrots, Thyme Jus ( G.F )*

#### **Scottish Sea Trout**

*Pan Fried Fillet, Tomato & Chorizo Cassoulet ( G. F )*

### Dessert

#### **Quayside Christmas Pudding**

*Grand Marnier Butter Sauce, Caramelised Fig Ice Cream*

#### **Signature Chocolate Pave**

*Crème Fraiche Chantilly Cream, Dehydrated Raspberry*

**Sorbet, Berries, Honeycomb ( Vegan ) ( G.F )**



Bar menus can be found at .....

For Group Enquiries contact [info@seasonquayside.co.uk](mailto:info@seasonquayside.co.uk)