

Uisge

Festive Menu

Starters

Duo of duck

Pulled duck, smoked cheese croquette, duck liver parfait, plum and apple chutney, crostini.

- Ⓜ️ **Hot smoked salmon smoked trout and avocado terrine**
Toasted sourdough, sweet chilli dressing.

- ✓ Ⓜ️ **Pan-fried ricotta gnocchi**
Tomato and roast red pepper sauce, bocconcini, sage, garlic toasted sourdough.

Mains

- Ⓜ️ Ⓜ️ **Roast turkey, sage and onion roulade**
Roasted turned new potatoes, kilted chipolatas, roast parsnips, honey glazed carrots, smoked bacon brussels.

- Ⓜ️ Ⓜ️ **Slow braised marinated featherblade steak**
Wild mushroom and thyme jus, buttered creamed potatoes, roast pepper compote, stuffed tomato, crispy battered shallots.

- Ⓜ️ Ⓜ️ **Grilled cod loin**
Smoked pancetta, crushed potatoes, pulled ham hock, chives, pea cream sauce.

- ✓ Ⓜ️ **Roast squash and goats cheese pearl tartlet**
Roast red pepper sauce, rocket pesto.

Desserts

- Ⓜ️ **Toffee apple cheesecake crumble**
Tuile basket, Arran tablet ice cream.

- Ⓜ️ **Chocolate, bramble and sloe gin torte**
Tropical fruit compote, Chantilly cream.

- ✓ Ⓜ️ **Uisge Christmas pudding**
Brandy cream sauce, vanilla ice cream.

- ✓ **Coffee and Uisge
Bailey's Truffles**

Two Courses: £29.95 Three Courses: £39.95