

# CHRISTMAS PARTY MENU

## STARTERS

**Soup of the day** (1,2,3,4,V, VG, GF & DF available)

Served with Rendall's crusty bread & Orkney butter.

**Crispy Grimbister cheese** (1,2,3,5,7 V & GF available)

Served with apricot cream & dressed salad

**Caramelised onion tart** (1,2)

Served with vegan feta bon bons.

**Chicken & mushroom terrine** (5,6)

Served with plum & apple chutney.

**Smoked salmon** (1,2,3,6,13)

Cucumber carpaccio, dressed salad & local oatcakes.

## MAINS

**Traditional Roast Turkey** (1,2,4,5,6,7,10)

Served with all the trimmings.

**Braised beef** (2,6)

Served with creamed potato, roasted root vegetables & a red wine jus.

**Pan-seared salmon fillet** (2,5,7,13)

Served with parsley potato cake, apricot mousse & roasted tomato velouté.

**Fish & Chips** (1,6,13)

Battered locally-sourced haddock, served with chunky chips, garden peas & tartar sauce.

**Beef & Guinness pie** (1,4,5)

Served with chunky chips & garden peas.

**Roasted pumpkin risotto** (1,2)

With beetroot, vanilla oil & an oat tuille

## DESSERTS

**Classic lemon tart** (1,2,5)

Served with white chocolate & lemon curd ice cream.

**Christmas Pudding** (1,2,3,5,9,10)

Served with brandy sauce.

**Selection of cheese** (1,2,3,5,9,10)

Served with oatcakes & chutney.

**Orkney Ice-cream** (2,3,5 & V)

Strawberry, vanilla & chocolate

**Fruit Sorbet**

Blackcurrant, mango or raspberry



Please inform us on your preorder of any dietary requirements or allergens.

Although every care will be taken with allergens, we cannot 100% guarantee everything being allergen free.

1 - Wheat, 2 - Milk, 3 - Soya, 4 - Celery, 5 - Egg, 6 - Sulphites, 7 - Mustard, 8 - Sesame, 9 - Peanuts, 10 - Nuts,

11 - Crustaceans, 12 - Lupin, 13 - Fish, 14 - Molluscs.

GF - Gluten free & DF - Dairy free options available V - Vegetarian & VG - Vegan