



The Broughton Festive Menu 2021

3 Courses £35

12pm - 2.30pm / 5.00pm - 9.00pm

Starters

Chicken Liver Pate, company bakery sourdough, fruit chutney

Salted baked Beetroot, sticky walnuts, goats cheese, spiced seeds*

John Ross of Aberdeen Smoked Salmon, creme fraiche, pickled cucumber

Mains

Free Range Bronze Turkey, duck fat roast potatoes, chestnut puree, brussel sprouts, pigs in blankets & sage gravy.

Spiced Cauliflower Risotto, chive, aged parmesan, crispy hens egg*

Braised Beef Feather Blade, our mash, beetroot ketchup, glazed carrot (£5 supplement)

Shetland Cod, coco bean, sweetcorn, king oyster mushroom

Desserts

Vanilla panna cotta, mulled fruits, granola

Dark chocolate Torte, Passionfruit and yoghurt sorbet

I.J Mellis cheese of the day, Pete's yard crackers, quince

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free

* = can be catered for vegan dietary requirements

A discretionary 10% service charge will be added to tables of 6 or more.