



Festive Set Menu 2026
3 courses £50pp

Available 28th November - 23rd December
For Parties of 6 or more
Set menu must be pre- booked

Starters

Chicken & Goose Liver pate
toasted brioche, spiced fruit preserve

Smoked Scottish Salmon
sour cream, dill, soda bread

Beetroot & Goats Cheese Salad
candied walnuts, treviso, fig

East of Scotland Crab (£5 supplement)
crumpet, verjus butter sauce

Mains

Dry Aged Sirloin of Beef (£5 supplement)
braised feather blade glazed carrot, red wine sauce

Steelhead Sea Trout
Shetland mussels, potato gnocchi, cider butter sauce

Bronze Turkey Breast
braised leg, pancetta, honey glazed parsnip, sage & onion mash

Salt Baked Celeriac
maitake mushroom, kale, winter truffle, Anster cheddar

Desserts

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Tiramisu
espresso syrup, dark chocolate sorbet

Coconut Parfait
sesame, mango & mint sorbet

British 4 Cheese Selection
Peter's yard crackers & preserved apricot

Please inform us of any allergies and intolerances. Whilst we do all we can to accommodate food intolerances & allergies, we are unable to guarantee that dishes will be completely free of traces.
Vegan menu available upon request. A discretionary 10% service charge will be added to all food bills and shared by
The Broughton Team