



Christmas Menu

To Start

Reestit Mutton and Tattie Soup with a Fjara Bannock

Wood Pigeon in Streaky Bacon, Neeps, Parsnip Puree, Rocket, Tomato and Redcurrant Jus

Potted Shetland Lobster and Crab with Piccalilli and Toasted Rye Bread

Mushroom and Miso Risotto with Spinach, Chive and Pesto

Mains

Traditional Christmas Turkey, Fjara Saussermeat Stuffing, Seasonal Veg, Roast Tatties and Gravy

Roast Loin of Venison, Celeriac and Potato Dauphinoise, Roast Veg, Shallot Puree and Jus

Shetland Seafood, Smoked Haddock Chowder, Squid Ink Tatties and Samphire (Haddock, Mussels, Plaice and Crab)

Roast Butternut Squash, Celeriac, Tomato and Pepper Wellington, Seasonal Veg, Roast Tatties and Vegi Gravy

Sweets

Traditional Christmas Pudding with Brandy Butterscotch Sauce and Clotted Cream Ice Cream

Winter Berry Torte with Orange Creme Fraiche

Lemon Posset, Cranachan Jelly

A Selection of Ice Creams

Finish

A Warm Mince Pie and Tea/Coffee

£40 per person

£10 Deposit per person will be taken at time of booking

Tables of 20+ must pre-order

Dietary requirements can be catered for prior to booking

