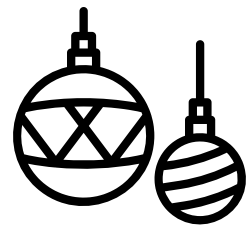




Christmas



AT FJARA

STARTERS



- SOUP OF THE DAY** (VEG optional) £6.50
- FJARA FISHCAKE** £10.50
Shetland Smoked Haddock Fishcake served with Homemade Tartare sauce and Dressed Leaves
- FJARA PRAWN COCKTAIL** £10.50
served with Vodka Marie Rose Sauce and Dressed Leaves (GF)
- HALLOUMI SALAD** £8.50
Grilled Halloumi Cheese, Walnuts, Pomegranate and Leaves (GF, V) (VEG optional)

DESSERTS

- STICKY TOFFEE PUDDING** £7.95
with Christmas Spices, a Butterscotch Sauce Topped with Vanilla Ice Cream
- BELGIAN DARK CHOCOLATE AND ESPRESSO MOUSSE** £7.95
served with Chantilly Cream and Fresh Berries (GF)
- STRAWBERRY PAVLOVA** £7.95
with Chantilly Cream and Fresh Berries (GF)
- FJARA CHEESE BOARD** £9.95
a selection of 3 Cheeses (Smoked Applewood, French Brie & Stilton), served with Caramelised Red Onion Chutney, Grapes & Local Oatcakes

MAINS

- TURKEY CHRISTMAS DINNER** £23.95
served with Roast Potatoes, Buttered Carrots, Brussel Sprouts, Pigs in Blankets, Roast Parsnips, Homemade Pork, Onion & Sage Stuffing and Rich Gravy (GF available)
- FRESH LOCAL HADDOCK** £18.45
Breaded (gf available) or Grilled (gf) served with Hand-Cut Chunky Chips, Tartare Sauce and Dressed Leaves
- FJARA HOMEMADE 8OZ BEEF BURGER** £17.95
in a Toasted Brioche Bun with Lettuce, Tomato, Hand-Cut Chunky Chips and Dressed Leaves (add Orkney Mature Cheddar Cheese, Bacon, Blue Cheese, £1.50 each)
- HONEY MUSTARD BELLY OF PORK** £23.95
served with Black Pudding, Roast Parsnips, Mashed Potato and Gravy
- SLOW BRAISED BEEF CHEEKS** £23.95
served with Mash Potato, Roast Parsnips, Buttered Carrots and a Rich Gravy (GF)
- PAN FRIED CHICKEN SUPREME** £23.95
served with Dauphinoise Potatoes, Haggis, Star Anise Infused Red Cabbage and Rich Port Wine Jus (gf available)
- STUFFED RED PEPPER** £21.00
with Mixed Beans, Sweet Potato and Rice served with Cauliflower and an Italian Arrabbiata Sauce (VG) (GF)

