



**INNIS & GUNN**  
BEER KITCHEN

## FESTIVE MENU



### Starters

#### **FESTIVE SOUP (V)**

Roast pumpkin soup, chestnut puree, crusty sourdough bread

#### **SALMON CEVICHE**

Scottish Salmon spiced with Innis & Gunn 'Gunpowder IPA'

#### **GAME TERRINE**

Scottish wild game terrine, cranberry jam, crostini

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## **Mains**

### **CHRISTMAS DINNER**

Innis & Gunn 'Original' marinated turkey, house stuffing, pigs in blankets, roast potatoes, sage & onion brussel sprouts and maple bacon

### **FILLET OF COD**

Crispy skin fillet of cod, mussel and samphire broth

### **RAVIOLI (V)**

Spinach and ricotta ravioli with Innis & Gunn 'Rum Finish' and vegetable sauce

### **RIB EYE STEAK (£3 supplement)**

28 day hung rib eye steak, confit tomato, chunky chips and peppercorn sauce

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## **Dessert**

### **CHRISTMAS PUDDING**

Classic Christmas pudding with Innis & Gunn 'Original' custard

### **APPLE PIE**

Warm apple pie with Innis & Gunn 'Rum Finish' syrup and vanilla ice cream

### **DARK CHOCOLATE & STOUT MOUSSE**

Rich dark chocolate and stout mousse with a salted almond crust

**2 courses**

**£22.95**

**3 courses**

**£26.95**

Contact [Edchristmas@thebeerkitchen.co.uk](mailto:Edchristmas@thebeerkitchen.co.uk) to book your festive meal