



INNIS & GUNN
BEER KITCHEN

FESTIVE MENU



Starters

FESTIVE SOUP (V)

Roast chestnut, pear and thyme soup. Served with crusty bread

PEPPERED MACKEREL FISHCAKE

Served with lemon & hop aioli

DUCK PARCEL

Spiced confit duck samosa with grape and red onion chutney

HAGGIS, NEEP & TATTIE TOWER (Vegetarian on request)

Macsween's haggis with Innis & Gunn 'Irish Whisky Finish' cream.

Mains

TURKEY DINNER

Cranberry and turkey leg meat sausage roll, dauphinoise potato, seasonal vegetables, Innis & Gunn 'Original' stuffing and lots of gravy

BAKED SALMON

Steamed Scottish salmon fillet with spinach, dill, caper, red onion and herbs. Served with warm potato salad

FLAT IRON STEAK

8oz flat iron steak from Shaws Fine Meats. Cooked to your liking and served with mushroom, onion rings, chunky chips, dressed leaves and a choice of either peppercorn or blue cheese sauce

(Upgrade to rib eye - Additional £4)

MUSHROOM, CHESTNUT & CRANBERRY TART (V)

Roasted mushroom, chestnut and cranberry encased in filo pastry. With herb dressed sweet potato

GLAZED HAM SHANK

Succulent ham shank glazed with rum and cola. Served with parsnip mash, seasonal vegetables and Innis & Gunn 'Rum Finish' jus

Dessert

STICKY TOFFEE PUDDING (GF on request)

Served with vanilla pod ice cream

CHOCOLATE ORANGE TART

Candied orange tart. Served with honey whipped cream

SCOTTISH CHEESE SELECTION

Selection of Scottish cheeses, frozen grapes, oatcakes, celery sticks and chutney

2 courses (Sunday – Wednesday)

£21.50

3 courses (Thursday – Saturday)

£25.00

Contact Dunchristmas@thebeerkitcheen.co.uk to book your festive meal