



**INNIS & GUNN**  
BEER KITCHEN

## FESTIVE MENU



### Starters

#### **SOUP WITH CRUSTY BREAD (V)**

Roast parsnip and chestnut soup with crusty bread

#### **PRAWN COCKTAIL**

Fried shrimp with a hoppy tomato sauce and crisp gem and cucumber relish

#### **FESTIVE SALAD (V)**

Roast butternut, butter beans, kale, sunflower seeds and cranberry sauce

#### **CHICKEN AND GAME TERRINE**

Confit chicken and local game terrine served with an apricot jam and rocket

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## **Mains**

### **CHRISTMAS DINNER**

Slow roasted Turkey, Innis & Gunn stuffing, pigs in blankets, roast potatoes and seasonal veg stout gravy

### **SEARED SALMON**

Scottish Salmon, served with a cheesy bubble & squeak cake, radish beetroot pesto, garlic and lemon greens

### **FLAT IRON STEAK**

Shaws 8oz flat iron steak, cooked to your liking with chunky chips and peppercorn sauce

### **CHESTNUT ROAST (V)**

Roasted aubergines & chestnuts, butternut squash puree, roast figs in blankets, roast potatoes and seasonal vegetables

### **ROAST CHICKEN**

Roast chicken, stuffed with goat cheese and chestnut mushrooms. Served with turnip puree, roasted carrots and gravy

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## **Dessert**

### **CHRISTMAS LOAF**

Homemade Christmas loaf served with Brandy ice-cream

### **CHOCOLATE BROWNIE**

Chocolate and beetroot brownie with 'Innis & Gunn Rum Finish' chocolate sauce and vanilla ice-cream

### **ORIGINAL SUNDAE**

Pear and apple crumble with vanilla and 'Innis & Gunn Original' ice-cream

### **Lunch**

**£21.95**

### **Dinner**

**£24.95**

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