



INNIS & GUNN
BEER KITCHEN

FESTIVE MENU



Starters

FESTIVE SOUP (V)

Spiced parsnip soup. Served with crusty bread

GIN CURED SALMON

Served with chive crème fraiche and cracked black pepper & lemon pancakes

LEEK & CHICKEN TERRINE

Served with red onion chutney and crisp breads

Mains

SLOW ROAST BEEF

Slow roasted shin of beef, roasted winter roots and fondant potato

POTATO & ROSEMARY GNOCCHI (V)

Homemade potato and rosemary gnocchi served with roasted red onion, sun dried tomato and basil

ROAST CHICKEN

Haggis-stuffed chicken breast, wrapped in bacon, creamy mash and roast carrots

OVEN BAKED HADDOCK

Served with caper butter, green beans and new potatoes

Dessert

BREAD & BUTTER PUDDING

Served with vanilla pod ice cream

DRUNKEN BLUE CHEESE

Blue cheese infused with lashings of port. Served with oat cakes

2 courses

£21.95

3 courses

£24.95

Contact Stachristmas@thebeerkitchen.co.uk to book your festive meal