

SHIP ON THE SHORE FESTIVE

APPETIZERS

CREAMY CHESTNUT SOUP with **TOASTED CHESTNUTS** (c,v,vg)

STEAMED SHETLAND MUSSELS with **CIDER, ORANGE ZEST, GINGER & PARSLEY** (mo)

SHIP'S SMOKED SALMON MOUSSE with **JUNIPER, PICKLED FENNEL & OATCAKES** (f,g,m,sd)

CHICKEN LIVER PATE with **CRANBERRY & CHILLI JAM & MELBA TOAST** (g,m)

BETROOT CARPACCIO with **TOASTED GOATS CHEESE, WALNUTS & ROCKET SALAD** (m,,v,n)

MAINS

EAST LOTHIAN TURKEY BREAST with **CRANBERRY GRAVY, ROASTED POTATOES, BRUSSELS SPROUTS, CARROTS & PARSNIPS, PIGS IN BLANKETS & PORK, SAGE & ONION STUFFING** (g,m,e)

SHIP'S SHELLFISH BOUILLABAISSE (QUEEN SCALLOPS, CREVETTES, MUSSELS, CLAMS, CRAB & SQUID) (g,f,cr,c,mu,f)

SEABASS FILLET with **LOBSTER SAUCE, FONDANT POTATOES, RAINBOW CARROTS & TENDERSTEM BROCOLLI** (cr,m,c,f)

PAN-FRIED FILLET OF SHETLAND SALMON with **CHAMPAGNE VELOUTE, PARSNIP CONFIT, ROASTED CARROTS & BABY POTATOES** (f,m,c,sd)

WILD MUSHROOM RISOTTO with **A VEGAN PARMESAN TUILLE** (m,c,v,vg)

HOEGAARDEN BEER BATTERED HADDOCK with **CHIPS & MUSHY PEAS** (f,g)

DESSERTS

CHRISTMAS PUDDING with **BRANDY CUSTARD** (m,e,g)

AFTER EIGHT CHEESECAKE with **A MINT CHOCOLATE SAUCE** (m,g)

STICKY TOFFEE PUDDING with **VANILLA SALTED CARAMEL ICE-CREAM** (e,m,g)

WARM VEGAN BETROOT CHOCOLATE CAKE with **VEGAN CREAM** (vg,g)

SCOTTISH CHEESE PLATE (ST. ANDREWS CHEDDAR, WEE COMRIE BRIE), **HONEY, GRAPES & OATCAKES** (g,m,v)

THREE COURSES - £ 45

TWO COURSES - £ 37



Allergens guide for our dishes – (c) celery, (g) gluten, (cr) crustacea, (e) eggs, (f) fish, (l) lupin, (m) milk, (mo) mollusc, (mu) mustard, (n) nuts, (p) peanuts, (se) sesame seeds, (s) soya, (sd) sulphur dioxide, (* can be adapted to gluten free) (v) vegetarian, (vg) vegan

