

SHIP ON THE SHORE FESTIVE

APPETIZERS

CURRIED PARSNIP SOUP with TOASTED CHESTNUTS (c,v,vg,n)

SHIP'S SMOKED SALMON rolled with CREAM CHEESE, CAPERS, CHIVES & a GREEN SALAD (sd,f,m,a)

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

ROASTED BEETROOT with TOASTED GOATS CHEESE, MAPLE SYRUP & ROASTED CASHEW NUTS (m,,v,n)

CHICKEN LIVER PATE with CRANBERRY & CHILLI JAM, MELBA TOAST & POMEGRANATE SALAD (g,m,a,sd)

MAINS

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

SHIP'S SEAFOOD STEW with TOMATO, MUSSELS, CLAMS, PRAWNS, MONKFISH, FENNEL, POTATOES, CHILLI & PARMESAN CROUTONS (g,f,cr,c,mu,f,a)

SEABASS FILLET with CAULIFLOWER PUREE, KALE, SPROUTS & FONDANT POTATO (m,f,c)

PAN-FRIED FILLET OF SHETLAND SALMON,ROASTED POTATOES, BEETROOT, CARROTS & HOLLANDAISE (f,m,c,sd,e)

MIXED BEAN & POTATO CASSOULET WITH CHESTNUTS & MUSHROOM, PUFF PASTRY PIE (l,v,vg,sd,g*,a,n)

HOEGAARDEN BEER BATTERED HADDOCK with CHIPS & MUSHY PEAS (f,g,s,m,a)

8oz RIB-EYE STEAK with CHERRY TOMATOES, CHIPS & PEPPERCORN SAUCE (m,sd,g*)

DESSERTS

CHRISTMAS PUDDING with BRANDY CUSTARD (m,e,g,sd,a)

TERRY'S CHOCOLATE ORANGE CHEESECAKE with a DARK CHOCOLATE SAUCE (m,g)

SPICED APPLE CRUMBLE with CINNAMON ICE-CREAM (e,m,g)

VEGAN AVOCADO CHOCOLATE MOUSSE with ORANGE ALMOND YOGHURT (vg,v,m,s,n)

SCOTTISH CHEESE PLATE (RAINTON TOMME CHEDDAR, WEE COMRIE BRIE), HONEY, GRAPES & OATCAKES (g,m,v)

THREE COURSES - £ 48

TWO COURSES - £ 39



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