



2
COURSES
£28

STARTERS

Golden Winter Vegetable Soup

A blend of slow roasted sweet potato, butternut squash, carrots & fresh Foccacia*

(1) DF/GF/Ve

Cranberry & Goats Cheese Vol-au-Vent

Crisp buttery puff pastry base with whipped goats cheese & tart cranberry reduction

(2, 4, 7) V

Pork, Pistachio & Apricot Terrine

A golden slice of hand pressed pork terrine studded with apricot & pistachios

(10)

Bloody Mary Prawn Cocktail

Juicy prawns in our own Bloody Mary Sauce, with gem lettuce, lemon & a sparkle of paprika.

(2, 3, 4, 5, 7)

THE
**DASHING
DEER**
KITCHEN & BAR
CHRISTMAS MENU

MAINS

Christmas Turkey

Succulent roasted turkey with all the traditional trimmings, carved fresh for a proper festive feast.

(1, 2)

Braised Beef Cheeks

Tender, melt-in-the-mouth beef cheeks with buttery truffle mash, braised vegetables and rich winter gravy.

(1, 2, 7, 14)

Coconut Chickpea Curry

Silky coconut curry loaded with chickpeas, with aromatic jasmine rice & warm naan for dipping.

(1, 2, 7) V

Teriyaki Salmon

Salmon brushed with house teriyaki, roasted until tender, served with rice & lightly wilted bok choi.

(1, 5, 12, 13)

3
COURSES
£35

DESSERTS

Christmas Pudding

Rich, spiced Christmas pudding with a generous pour of Deer Sound Crème Anglaise

(2, 4, 7)

Dragonhead Stout Cake

Dark... indulgent... enriched chocolate cake, served with warm chocolate sauce & Orkney Ice Cream.

(2, 4, 7, 13, 14)

Eton Mess Cheesecake

Smooth vanilla cheesecake layered with meringue shards, fresh berries, & a bright berry coulis.

(2, 4, 7)

Orkney Cheese Board

A hand-picked trio of cheeses with Selkirk bannock and a selection of oatcakes and crackers, Distillery Chutney, & winter fruit

(2, 7)