

anderson's

festive menu

lunch – sun-wed £40 | thurs – sat £45

dinner – sun – wed £50 | thurs – sat £55

available all week

starters

CRISPY HAGGIS, TATTIE & WHISKY NEEPS

Crispy haggis, potato, whisky neeps, dusted leeks

HOT SMOKED SALMON

Hot smoked salmon, new potatoes, compressed cucumber, horseradish cream, dill, chive oil

PUMPKIN & HAM HOUGH SOUP

Pumpkin and root vegetable soup, ham hough, crispy lentils, pumpkin XO, buttered morning roll

PROPER PRAWN COCKTAIL

King prawns, Marie Rose, shredded lettuce, cucumber, avocado, lemon, brown bread & butter

mains

SLOW-COOKED BEEF SCOTCH PIE

Braised beef pie, roast roots, buttered mash, red wine gravy

MONKFISH BALLOTINE

Monkfish, buttermilk sauce, spiced aubergine, semi-dried plum tomatoes, good olive oil

ROAST TURKEY DINNER

Roast turkey breast, stuffing, pigs in blankets, roast potatoes, sprouts, bread sauce, gravy

ROAST VENISON HAUNCH

Roast haunch of venison, neep purée, buttered mash, braised cabbage, juniper gravy, shaved chestnut

desserts

BUCK'S FIZZ TRIFLE

Orange jelly, champagne custard, sponge, mandarins, whipped cream, popping candy

DARK CHOCOLATE CHERRY MOUSSE

Dark chocolate mousse, cherry gel, cherry compote, vanilla whipped cream, shortbread finger biscuit

CHRISTMAS PUDDING BAKED ALASKA

Christmas pudding sponge, rum & raisin ice cream, salted caramel, torched meringue

NEAPOLITAN ICE CREAM SUNDAE

Strawberry, vanilla and chocolate ice cream, wafers, cherries, chocolate sauce