



2025 Festive Menu

Starters

Celeriac Velouté (DF, UGA, GFA)

Fresh Apple, Hazelnut, Pancetta & Warm Ciabatta

Crab & Shrimp Cocktail (GF, DF)

Pico De Gallo, Cucumber, Avocado, Bloody Mary Gazpacho, Lime & Corn Tortillas

Turkey & Smoked Bacon Meatballs

Parsnip Puree, Mulled Wine Red Cabbage, Cranberry Crumble & Crispy Sage

Beetroot Tart Tatin (UG)

Caramelised Red Onion, Thyme, Whipped Feta, Rockette & Balsamic Glaze

Main Courses

Turkey Roulade (GFA, DFA)

Duck Fat Roast Potatoes, Mash, Kilted Chipolatas, Skirlie, Seasonal Veg, Turkey Jus & Cranberry Crumble

Braised Feather Blade of Beef (GFA)

Mashed Potato, Black Pudding, Parsnip, Winter Greens, Pancetta, Wild Mushrooms & Stroganoff Sauce

Loch Duart Salmon (GF, DFA)

Kedgeree, Saffron & Lemon Yoghurt, Winter Greens & Soft-Boiled Egg

Miso Glazed Sweet Potato (UG)

King Oyster Mushroom, Broccolini, Spiced Squash Arancini & Crispy Sage

Desserts

Apple Pie Cheesecake

Spiced Toffee Crumble, Crème Anglaise & Cinnamon Toast Ice Cream

Millionaire's Shortbread

Chocolate Delice, Caramel Cremeaux, Shortbread Crumble, Dark Chocolate Sauce & Espresso Martini Ice Cream

Banana Caramel Cake (UG)

Brown Butter Frosting, Popcorn & Hazelnut Ice Cream

Baked Camembert (£5 Supplement) (GFA)

Fig Chutney, Mulled Wine Poached Pear, Truffled Honey, Candied Walnut & Toasted Baguette

Festive Figgie Affogato (GFA)

Chocolate Brownie Pieces, Mint Ice Cream, Luxury Hot Chocolate, Marshmallow & Chocolate Shavings

MAKE IT BOOZY!!!!

Add your choice of liquor (charged separately)

UG Vegan DF Dairy Free GF Gluten Free GFA Gluten Free Available DFA Dairy Free Available

Festive Menu
£49pp

the
braided
fig
bar restaurant

