

RALPH & FINNS

BAR — RESTAURANT

CHRISTMAS DINNER 2024

• 3 courses £47.50 •

STARTERS

Roast Parsnip & Rosemary Soup

Bavarian Bakehouse bread

Chicken Liver Parfait

shallot chutney / toasted brioche / pistachio nuts

Marrbury Smoked Salmon

fennel / dill / orange / beetroot

Shellfish Cocktail

prawns / crayfish / guacamole / caviar / tomato dressing

Spiced Butternut Squash

tahini yoghurt / lime / green chilli / coriander

MAINS

Roast Turkey Paupiette

sage & onion stuffing / honey & mustard glazed chipolatas / salt baked carrot / duck fat roast potatoes / turkey jus

Isle of Barra Monkfish Tail

chicken fat potato / celeriac / kale / keta caviar / lobster sauce

Roast Broccoli Steak

butter bean / tempura mushroom / chimichurri sauce

Slow Cooked Ox Cheek

parsnip purée / carrot / horseradish creamed potato / Grana Padano crisp / red wine reduction

8oz Fillet of Scotch Beef • £12 supplement

hand cut chips / brandy & peppercorn sauce

DESSERTS

Sticky Toffee Pudding

vanilla ice cream / butterscotch sauce

Christmas Pudding Crème Brûlée

shortbread

Raspberry Cranachan

heather honey / Glayva whisky / meringue / toasted oats

Milk Chocolate & Mint Tart

Baileys ice cream

Scottish Cheese Selection • £5 supplement

house chutney / grapes / sourdough crispbreads

SIDES • All £6.00

Hand Cut Chips • Fries • Creamed Herb Potato • Tenderstem Broccoli • House Salad • Salt Baked Carrots • Honey & Mustard Glazed Chipolatas • Duck Fat Roast Potatoes •

Please inform us if you have any allergies or special dietary requirements. Detailed allergen information is available on request. A discretionary service charge of 10% will be added to your bill.



