

# RALPH & FINNS

BAR — RESTAURANT

## CHRISTMAS LUNCH 2024

• 3 courses £37.50 •

### STARTERS

#### Roast Parsnip & Rosemary Soup

*Bavarian Bakehouse bread*

#### Chicken Liver Parfait

*shallot chutney / toasted brioche*

#### Smoked Salmon Bradan Rost

*fennel / dill / orange / beetroot*

#### Royal Greenland Shellfish Cocktail

*guacamole / caviar / pickled cucumber / 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*

#### Scottish Fillet of Salmon

*chicken fat potato / celeriac / kale / 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

*shoestring fries / 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*

#### 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.*





