

FRANK & DEAN'S

VEGAS SHOW

3-COURSE DINNER & SHOW FROM 49.50

FIRST COURSES

John Ross kiln-cured smoked salmon
horseradish cream, lemon, capers

Atlantic Prawn & avocado cocktail
Boisdale's brandy cocktail sauce, lemon

Ham hock, pheasant & rabbit terrine
caramelised apples, boozy dates, toast

Salad of smoked quinoa, avocado & wood roasted peppers
gem lettuce, thyme & sweet mustard dressing

Mini roast Dumfriesshire blackface haggis
bashed neeps & tatties
(25ml noggin of *The Glenrothes 12yr* - an additional 5 supplement)

Suffolk gem, watercress & rocket salad
salad cream, aged parmesan, focaccia crotons

Crispy Szechuan pepper & chilli squid
brown crab mayonnaise, lemon

MAIN COURSES

10oz dry-aged Aberdeenshire ribeye steak (served medium-rare)
potato puree, winter brassicas, Claret & shallot sauce

Roast Norfolk bronze turkey wrapped in Parma ham,
goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blanket

Wild Peterhead cod fillet
braised lentils with pancetta, spinach, salsa verde

Wild mushroom, lentil & soft goats cheese 'Wellington'
squash puree, pumpkin seed pesto

Orkney salmon & Devonshire crab fish cake
buttered sea lettuce, Chablis & dill sauce

Slow roasted loin of Gloucester old spot pork
creamed Brussel tops, with sage infused red wine, pork crackling

Butternut squash ravioli, pine nuts & Parmesan
spinach, sage nut-brown butter, Amaretto crumb

PUDDING

Christmas pudding
The Glenrothes 12yr whisky custard

Bourbon vanilla & tonka bean panna cotta
berry compote, Highland shortbread

Baked lemon cheesecake
lemon curd, meringue, blackberries

Valrhona white chocolate & raspberry marquise
macerated raspberries, candid nuts

Selection of British cheese with Boisdale chutney, pear & Scottish oatcakes
5 supplement
Sheep's Rustler, Stilton, Rachel, Tunworth, Winterdale shaw