



#FERRYHILLHOUSEHOTEL

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## STARTERS

**Lentil & Honey Gammon** (VO)  
*with warm bread roll*

**Jewelled Sweet Potato  
& Chickpea Mini Loaf** (V)  
*with rosemary cream*

**Roasted Hoisin Duck Crostini** (N)  
*with pistachios & plum sauce*

**Mackerel Pâté**  
*with oatcakes & beetroot chutney*

## MAINS

**Traditional Turkey**  
*roasted potatoes, pigs 'n' blankets, skirlie,  
honey roast carrots & parsnips, pancetta  
Brussel sprouts & red wine gravy*

**Pan Seared Medallion of Beef**  
*truffle & parmesan pomme puree, tenderstem  
broccoli, treacled figs & red currant jus*

**Portabello Mushroom Kiev** (V)  
*garlic béchamel, broccoli cream &  
roasted radicchio*

**Poached Salmon**  
*roasted beetroot chutney, charred baby  
gem & apple salad*

## DESSERTS

**Dark Chocolate &  
Almond Terrine** (N)  
*spiced cherry coulis*

**Clootie Dumpling**  
*individually wrapped with homemade  
brandy butter*

**Scottish Cheeseboard** For One  
*trio of Scottish cheese with fig, frozen grapes  
& chutney*

**Crème Brulee**  
*mulled fruit compote & pistachio biscotti*

SUNDAY TO WEDNESDAY £32.50 PP

THURSDAY TO SATURDAY £35 PP

Menu subject to minor changes closer to the time