

# Storehouse Festive Party Night Menu

Two Courses £23 Three Courses £28

## STARTERS

### Slow Cooked Vegetable Broth

with pearl barley & baby leeks and bread roll

### Fine Chicken Liver Pâté

walnut & pumpkin seed bread with spiced fruit chutney

### Satay Chicken Skewer

crisp Asian salad, spicy peanut sauce

### Grilled Orkney Black Pudding topped with a Poached Free Range Egg

potato scone crisps, Mull cheddar sabayon, smoked bacon crumble

### Kirkjuvagr Beyla Honey & Raspberry Gin Cured Smoked Salmon

on malted brown bread with capers, shallots & lemon

## MAINS

### Traditional Roast Turkey

onion & sage stuffing with honey-glazed root vegetables  
roast potatoes, sprouts, chestnuts & pan jus

### Harissa Roasted Cauliflower Steak

cous cous with a beetroot, spiced chickpea & red onion salad

### Slow Cooked Daube of Beef

bourguignon sauce with creamed potato, bacon, mushrooms & baby onions

### Salt & Chilli Breast of Chicken

soy, lime & ginger marinated noodles

### Seared Fillet of Salmon

crushed potatoes with lemon & garlic king prawns  
crisp kale & lemon hollandaise

## DESSERTS

### Christmas Spiced Sponge Pudding

cranberries & pecan with butter- scotch sauce & vanilla ice cream

### Glazed Orange & Lemon Tart

raspberry sorbet drizzled with red berry coulis

### Caramel Cheesecake

praline crumb with vanilla ice cream & butterscotch sauce

### Raspberry Ripple Meringue

framboise coulis with Chantilly cream, red berry compôte & vanilla ice cream

**Cheeseboard** supplement £3