THE
# RESTAURANT
ONE DEVONSHIRE GARDENS

## *Festive Menu*

◇

**Chicken Liver Parfait**
*Pistachio Crumb – Fig Chutney – Toasted Brioche*

**Pumpkin & Parmesan Velouté**
*Toasted Pumpkin Seeds – Herb Oil*

**North Atlantic Prawn Cocktail**
*Tiger Prawn – Marie Rose Sauce – Sourdough Bread*

**Goats Cheese & Truffle Mousse**
*Roast Ayrshire Beetroot – Hazelnut Granola*

◇

**Free Range Turkey Breast**
*Onion & Apple Stuffing – Roast Celeriac – Sprout Tops – Pickled Cranberries – Roast Potatoes –
Red Wine Jus*

**Wild Inverness – Shire Venison**
*Pickled Red Cabbage – Roast Butternut Squash – Squash Puree – Hazelnuts – Blueberry Jus*

**Poached North Sea Cod Fillet**
*Creamed Spinach – Parsnip Puree – Sea Vegetables – Caviar & Mussel Sauce*

**Cannellini Bean, Mascarpone & Chard Stew**
*Parmesan – Pickled Lemon – Herb Oil*

◇

### *Sides*

*Triple Cooked Chips - £6 | Julienne Fries - £6 | Duck Fat Roast Potatoes - £6*

*Tenderstem Broccoli & Almonds - £7 | Cauliflower Cheese - £7 | Baby Gem, Parmesan & Pancetta Salad - £6*

Proudly supporting

MAGGIE'S
Everyone's home of cancer care

**Scottie Side - £4**
*It never arrives, but your donation supports Maggie's*

---

THE
# RESTAURANT
ONE DEVONSHIRE GARDENS

## *From the Grill*

**35-Day Dry-Aged Fillet of Beef (£12 Supplement)**

**35-Day Dry-Aged Ribeye Steak (£8 Supplement)**

*All served with*
*Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad – Peppercorn Sauce*

◇

**Traditional Christmas Pudding**
*Brandy Sauce*

**Sticky Toffee Pudding**
*Caramel Sauce – Vanilla Bean Ice Cream*

**Dark Warm Chocolate Tart**
*Pistachio – Cherry Sorbet*

**Selection of British & European Cheeses**
*Sourdough Crackers, Oatcakes, Truffled Honey, Fig Chutney, Quince Paste*

◇

**3 courses - £55 per person**
**2 Courses - £42**