

FENNEL RESTAURANT  
CHRISTMAS  
EVE  
M E N U

£30 PER PERSON • SITTINGS FROM 4PM

## STARTERS

- Soup of the day, (can be gf) warm crusty bread
- BBQ buffalo chicken wings, bbq sauce, blue cheese mayo
- Citrus & beetroot cured salmon, (can be gf) horseradish crème fraîche, roasted baby beetroot, citrus dressing, watercress salad
- Tempura king prawn and calamari, (v) crème fraîche, Scotch bonnet and Irn Bru chilli jam
- Roasted autumn squash, (can be gf) grilled halloumi, pomegranate and chicory warm salad

## MAIN COURSES

- Beer battered North Sea haddock, minted pea purée, handcut chips, tartare sauce
- Roast turkey, Brussels sprouts, roast potatoes, roast vegetables, jus, skirlie, chipolata
- Coq au vin, (can be gf) creamy mashed potato, pancetta and mushroom jus
- Pan seared fillet of seabass, (can be gf) mussels, clams, sautéed baby potatoes with chorizo, tomato & white wine vinaigrette
- Roast beef, Yorkshire pudding, honey glazed vegetables, pigs in blankets, roast potatoes
- Fennel's famous 8oz burger, (can be gf) bacon, cheese, gherkins, tomato, lettuce, brioche bun, tomato relish, handcut chips, beer battered onion rings
- Truffle and wild mushroom risotto, ricotta, rocket, roasted pine nuts
- Rib-eye steak, 225gms (8oz) minimum 28 day aged, known as the butchers' favourite due to the natural marbling, (can be gf) tomato, handcut chips, beer battered onion rings (£9.00 supplement)

## DESSERTS

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Classic crème brûlée, orange shortbread
- Red wine poached pear, (can be gf) winter poached fruits, roasted almonds, vanilla ice cream
- Chef's selection of Scottish cheese, (can be gf) oatcakes, winter chutney