

# FESTIVE MENU 2023

*Festive Packages: Available from: 1st November – 5th January*

*3 courses and a glass of fizz*

*Sun – Wed for £40 per person | Thurs – Sat for £50 per person*

## STARTERS

### Duck Liver Pâté

*oatcakes, plum &  
apple chutney*

### Roast Pepper & Tomato Soup (vg/gf\*)

*sourdough &  
butter*

### Smoked Salmon (gf\*/df\*)

*crème fraiche with  
capers, dressed rocket,  
sourdough crostini*

### Caramelised Onion & Goat's Cheese Tart (v)

## MAIN COURSE

### Turkey Paupiette

*sage & onion stuffing, pigs in blankets,  
roasted root vegetables, beef dripping  
roasted potatoes, gravy*

### 70z Dry Aged Scotch Sirloin Steak (gf/df\*)

*fries, dressed rocket,  
peppercorn sauce*

### Pan-Fried Coley (gf\*/df\*)

*crushed nduja potatoes,  
baby spinach, capers, green pesto*

### Nut Roast (vg)

*roasted potatoes, roasted root  
vegetables, wild mushroom jus*

## DESSERTS

### Vanilla Cheesecake (gf)

*forest fruit  
compôte*

### Apple Crumble Tart

*cinnamon  
ice cream*

### Christmas Pudding

*Brandy  
sauce*

### Scottish Cheese Selection (gf\*)

*oatcakes,  
tomato chutney*

Contact our events team now to book your table: [christmas@weareblackivy.com](mailto:christmas@weareblackivy.com) | 0131 564 1901

(vg) vegan / (gf) gluten free / (df) dairy free / (gf\*) gluten free option available / (df\*) dairy free option available.

Please ask us if you have any specific dietary requirements and we can provide suitable options.

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FESTIVE

BLACK IVY

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BRUNTSFIELD

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BARS, DRAFHOUSE, TERRACE & ROOMS

