

SAMPLE FESTIVE MENU

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
(£5 supplement)*

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 | 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

BRUNTSFIELD

BARS, DRAFHOUSE, TERRACE & ROOMS

