FESTIVE MENU 20 23

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

Pan-Fried Coley (gf*/df*)

crushed nduja potatoes, baby spinach, capers, green pesto

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

fries, dressed rocket, peppercorn sauce

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

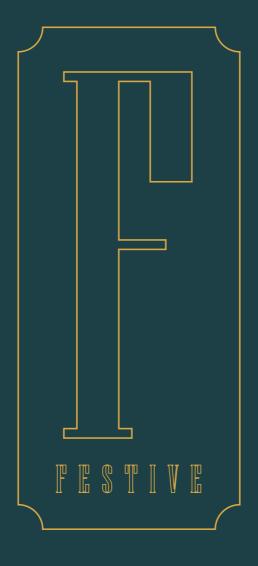
Scottish Cheese Selection (gf*)

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.



BLACK IVY

BRUNTSFIELD

BARS, DRAFTHOUSE, TERRACE & ROOMS