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FESTIVE DINNER



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2 COURSES £21.50 | 3 COURSES £26.50

### STARTERS

#### **Ham Hock**

Ham hock & pistachio terrine, crackling dust, pickled shallots & English mustard dressing

#### **Cured Scottish Salmon**

Dill & beetroot-cured salmon, spring onion & cucumber remoulade, charcoal crackers

#### **Al Romero**

Rosemary-coated Manchego cheese, pear & rocket salad, balsamic dressing, walnut crisp bread

#### **Jerusalem artichoke**

Jerusalem artichoke soup, garlic oil, wild mushrooms, dinner roll



### MAINS

#### **Turkey**

Turkey with cranberry & chestnut stuffing, classic pigs in blankets, rosemary duck fat potatoes, rich thyme gravy

#### **Beef Cheek**

Slow cooked beer beef cheek, creamy mashed potatoes, braised kale

#### **Sea Bream**

Horseradish-crushed new potatoes & garden peas, buttered kale, spinach cream

#### **Roulade**

Red onion jam, butternut squash & pecan pastry roulade, mixed leaf salad

*Each table will receive Ishka seasonal vegetables & spiced braised red cabbage to share*



### DESSERTS

#### **Pear**

Mulled wine poached pear, almond frangipane tart, vanilla ice cream

#### **Cranachan**

Whisky cheesecake, oat & granola crunchy base, raspberry coulis, raspberry dust, chocolate chards

#### **Pudding**

Rich Christmas pudding, brandy sauce, toffee drops

#### **Panna Cotta**

Passion fruit jelly, honey & Greek yoghurt panna cotta, ginger shortbread

All our food is prepared in a kitchen where nuts & cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available on request. Some of our dishes may contain alcohol. Please ask a member of staff for further information if you are concerned.