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FESTIVE LUNCH



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2 COURSES £19.50 | 3 COURSES £24.50

STARTERS

Chicken Liver Pâté

Chicken liver pâté, caramelised red onion, apricot bread

Cured Scottish Salmon

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

Al Romero

Rosemary-coated Manchego cheese, pear & rocket salad, balsamic walnut pesto



MAINS

Turkey

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

Corn fed Chicken

Corn fed chicken, pearl barley & smoked bacon cassoulet, buttered braised leeks

Sea Bream

Crushed new potatoes & garden peas, buttered kale, horseradish mayonnaise

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.