

ISHKA

FESTIVE DINNER MENU

STARTERS

Chicken

Chicken, bacon & pork terrine, spiced apricot & raisins chutney, rocket

Mushroom

Wild mushroom Pithivier, breaded brie, mixed baby leaf, spinach oil dressing

Salmon

Scottish smoked salmon, dill soft cheese, pickled walnuts & beetroot, pumpernickel bread

Vegetable Soup

Spiced yellow split pea, parsnip crisp & apple sauce



MAINS

Turkey

Turkey with black pudding stuffing, chipolata, thyme duck fat potatoes, red wine jus

Cod

Atlantic cod, celeriac & potato pave, buttered kale

Cauliflower

Cumin spiced cauliflower steak, wholegrain mustard creamed leeks

Venison

Venison haunch, potato fondant, carrot crisps & blackberry jus



DESSERTS

Sponge

Christmas spiced date sponge, salted toffee sauce, Arran brandy & vanilla ice cream

Trifle

Orange trifle, vanilla custard, blood orange jelly, raspberry Swiss roll sponge

Truffle

Baileys coconut chocolate truffle, raspberry & dark chocolate mousse, clotted cream & raspberry puree

Panna Cotta

Vanilla panna cotta, pear puree, cinnamon shortbread crumb



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

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.