



THE STOREHOUSE.

RESTAURANT WITH ROOMS

CHRISTMAS MENU

Starter

Parsnip pear & chestnut soup	£8.50
Smoked duck breast, radicchio, golden beetroot, orange & hazelnut	£15.00
Hand dived scallops, celeriac puree, black pudding crumb, crispy tarragon	£17.00
Squid, watermelon, tomato & chilli salad, lime & herb dressing	£14.00
Charred Burnside cheese, red pepper jam, pumpkin seed, basil	£10.25
Tempura courgette, watermelon, tomato & chilli salad, lime & herb dressing	£10.25

Main Course

Served with sprouts, red cabbage, roast carrots, roast & boiled potatoes

Bacon wrapped turkey breast with sausagemeat stuffing, oatmeal stuffing, gravy & cranberry sauce	£26.75
Slow cooked beef, cumin crushed carrot, parsnip crisps, red wine jus	£25.00
Venison loin & haunch, savoy cabbage, dark chocolate & port jus	£29.75
Pork loin, celeriac fondant, apple & pink peppercorn sauce	£28.75
Salmon, caramelised cauliflower puree, roast cauliflower, pine nut & raisin dressing	£28.75
Beer battered haddock, hand cut chips, peas & tartar sauce	£19.50
Beetroot & puy lentil wellington, cumin crushed carrot, parsnip crisps, mulled wine jus	£21.00
Roast root vegetables, oatmeal stuffing, gravy & cranberry sauce	£21.00

Dessert

White chocolate & stem ginger tart, marmalade ice cream	£10.50
Coffee meringue, Marsala whipped mascarpone, aerated chocolate	£10.50
Banana parfait, caramelised banana, dulce de lech, lime creme fraiche	£10.50
Affogato - Vanilla ice cream with a shot of espresso	£7.75
Add a liqueur	£11.50
Trio of homemade ice creams or sorbets	£9.00
Selection of Orkney & Scottish cheese, local oatcakes, crackers & Storehouse chutney	£12.00

Our dishes may contain allergens, if you have any dietary requirements please speak to a member of staff who will be happy to assist you