



Don Padrino

FESTIVE MENU

2 COURSES- £36

3 COURSES- £42

AVAILABLE FROM NOVEMBER 27TH- DECEMBER 30TH

STARTERS

STUFFING BONBONS

SERVED WITH ROASTED PEPPER SLAW, PARMESAN AND CRANBERRY SAUCE

CLASSIC SEAFOOD COCKTAIL

SERVED WITH MARIE ROSE, PICKLED CUCUMBER & RYE BREAD CRACKERS.

CHARRED CAULIFLOWER, CHESTNUT AND TRUFFLE SOUP

SERVED WITH WARM BREAD AND HOUSE BUTTER.

MAINS

RED WINE BRAISED SHORT RIB

ACCOMPANIED WITH ROSEMARY AND GARLIC MASH, BRAISED SHALLOT, CRISPY CAVOLO NERO
AND RED WINE JUS

ROASTED TURKEY ROULADE

SERVED WITH A CRANBERRY GLAZE, CREAMED BRUSSELS SPROUTS,
ROASTED CARROTS, GINGERBREAD STUFFING, CHARRED BROCCOLI & CRISPY ROAST POTATOES.

DILL AND LEMON PAN FRIED TROUT

SERVED WITH BUTTERY PEA PURÉE & CHARRED SWEET-HEART CABBAGE

DESSERTS

THE DON'S STICKY TOFFEE PUDDING

SERVED WITH WARM TOFFEE SAUCE AND VANILLA ICE CREAM

GINGERBREAD CRÈME BRÛLÉE

SERVED WITH MULLED WINE POACHED PEAR & SPICED ICE CREAM

CHOCOLATE AND HAZELNUT TART

SERVED WITH SPICED CHERRIE COMPOTE & COCONUT ICE CREAM

SELECTION OF SCOTTISH & CONTINENTAL CHEESES,

FESTIVE CHUTNEY & BISCUITS.,

(£8 SUPPLEMENT)