

provender

Festive menu

Cullen Skink

Shetland mussels, smoked haddock & maris pear potatoes

Celeriac & apple velouté

black truffle oil & hazelnut praline

Loch duart salmon tartar

beetroot, apple & mustard

Partridge & black pudding

roast breast & confit leg, house black pudding, apple, chutney

To share (for 2 guests)

Whole baked camembert

garlic, rosemary & sourdough toast

Slow roasted Munchkin pumpkin

braised puy lentils, caramelised pumpkin & celeriac, brie croquettes, hazelnuts & sage

Roasted bronze turkey breast & confit leg

pigs in blankets, duck fat roosties, chestnut stuffing, honey glazed piccolo parsnips & carrots

Borders venison casserole

smoked bacon, baby onions & mushrooms, mashed potatoes

Holy Island crab crusted cod

Montpellier hollandaise & braised leeks, sea herbs

Panna Cotta

thyme poached plums, heather honey sorbet

Dark chocolate delice

salted caramel, speculoos ice cream

Christmas pudding

brandy sauce

Apple pie

custard, ice cream

£26pp

Three courses
Christmas crackers

Arrival drinks

Glass of prosecco £5

Peach Bellini £6

House spiced mulled wine £4

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Silver package

£30pp

Christmas menu with

Glass of prosecco on arrival or White peach Bellini

Gold package

£40pp

Christmas menu with

Glass of prosecco on arrival or White peach Bellini

Half a bottle of wine

-Chenin Blanc, Long Beach, South Africa 2017

-Pinot Grigio, Sanziana, Romania

-Tempranillo, Camina, Spain. 2017

-Pinot Noir, Sanziana, Romania

Christmas bookings

Food choices are required at least 10 days in advance. Please email submit guests choices through our email on eat@provendermelrose.com

£10 payable deposit on the day of your booking

Wine pre-orders are required for large parties 10 or more.