

provender

Snacks

Bread & truffle butter 1.5
Spiced mixed nuts 3.5
Nocellara olives 4

Shellfish

Lindisfarne oyster 2.5
1/2 doz 15

Cullen Skink

Shetland mussels, smoked haddock & maris pear potatoes

Haggis bon bons

swede marmalade & red wine sauce

Celeriac & apple velouté

black truffle oil & hazelnut praline

Salt-baked beetroot

blue murder cheese, salad & croutons

Slow roasted Munchkin pumpkin

puy lentils, caramelised pumpkin & celeriac, hazelnuts & sage

Roasted bronze turkey breast & confit leg

duck fat roasties, honey glazed piccolo parsnips & sprouts

Borders venison casserole

smoked bacon, baby onions & mushrooms, mashed potatoes

North Sea cod

caper & parsley beurre noisette, Bowland kale, caramelised cauliflower purée

Panna Cotta

thyme poached plums, heather honey sorbet

Christmas pudding

brandy butter

Apple, pear & chocolate crumble

custard & vanilla ice cream

Cheese

*selection of fine cheeses, damsel biscuits & frozen grapes
(supplement of £3)*

(please note game may contain shot)

3 Courses £26

HAND CRAFTED IN THE BORDERS

provender

Arrival drinks

Glass of prosecco £5

Peach Bellini £6

House spiced mulled wine £4

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.