

Entrees

Balsamic Cured Home Smoked Venison, Celeriac and
Tarragon Remoulade, Split Walnut Vinaigrette and Mache
Leaves-£4.95

Ballontine of Confit Duck with Caramelised Apple, Wrapped
in Parma Ham with a Smoked Bacon, Puy Lentil
Vinaigrette-£4.90

Blue Cheese and Chive Brulee, Served with Olive Oil Croute,
Red onion Marmalade, and a Port Wine Reduction-£4.80

Roulade of Locally Smoked Trout Mousse, encased in smoked
Salmon with Baby Capers, Solferino of Cucumber, Frissee
Salad and Lobster Oil-£5.10

Veloute of Jerusalem Artichoke Soup, with Parma
Ham Crisps-£4.40

Main Courses

Braised Beef Slowly Cooked in Red Wine and Smoked Garlic,
served with Truffle Infused Mash-£12.80

Pan Roasted Crown of Partridge, on Bubble and Squeak,
Braised Celery, Madeira and Pearl Barley Jus-£13.10

Slow Cooked Belly Pork, Served with Black Pudding, Winter
Greens, and a Cider Sauce-£12.75

Seared Monkfish, Presented on Anchovy Crushed Charlotte
Potatoes, Savoy Cabbage and Grain Mustard
Butter Cream-£13.25

Truffle Infused Tortellini filled with Roasted Butternut Squash
and Goats Cheese, Braised Fennel, Sage Butter and Crushed
Amaretti Biscuits -£12.75

*Seared Sirloin of Scottish Beef, with Slow Roasted Tomato,
Red Onion and Flat Cap Mushroom, with a Green Peppercorn
Sauce-£14.75

*Not included in the pre-cinema supper, supplement charge of
£2.00

Desserts

Panna Cotta Lightly Infused with Lemon, Star Anise Mulled
Winter Berries-£4.80

Rich Dark Chocolate, Coffee and Pistachio
Delice-£5.10

Classic Sticky Toffee Pudding, with Butterscotch Sauce and
Toffee Ice Cream-£5.10

Rich Plum Duff Christmas Pudding, with Rum Sauce and
Vanilla Ice Cream-£4.75

Selection of Cheeses, Oatcakes and Home-made
Chutney-£5.10

Dessert Wine: Concha y Toro – Late Harvest Chilean
By the Glass £3.00

Pedro Xemenez Vintage Sherry – By the Glass £2.50
Chardonnay Grappa – 35ml £2.50

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Fresh Coffee (served by the cup with Petit Fours)	£1.40
Espresso	£1.50
Cappuccino	£1.70

Liqueur Coffee	£3.95
(Cointreau, Drambuie, Tia Maria, Grand Marnier, Martell)	

Thank you for your custom, and hope to see you again soon.
From All at Del Amitri Restaurant