

# COLESSIO

HOTEL | BAR | GRILL

## FESTIVE MAIN MENU

### WHILE YOU WAIT

Artisan Bread Board £3.00

Mistoliva Olives £3.00

Garlic & Herb Ciabatta £3.00

### STARTERS

**Chef's Winter Warmer Soup** Crusty Bread & Sea Salt Butter £5.50

**Duck & Orange Pâté** Balsamic & Plum Chutney, Sour Dough Toast £7.50

**Creamy Chestnut & Button Mushroom Auld Reekie** Smoked Garlic & Cheese Sauce £7.00

**Strawberry & Prosecco Jelly** Melon & Berry Salad, Mint Syrup £7.00

**Pan-Seared Scallops** Cumin Roast Parsnip Purée, Black Pudding Crumble & Apple Glaze £9.00

**Crayfish & Smoked Salmon Cocktail** Tomato Salsa & Bloody Mary Aioli £8.00

### FISH & PASTA

**Butternut Squash Gnocchi (V)** Roasted Tomato & Mozzarella £14.00

**Baked Cod Fillet** Marinated in Lemon & Garlic - Sicilian Tomato - Kale & Chickpea Ragu £17.00

**Scottish Salmon Fillet** Bubble & Squeak Potato, Seasonal Greens & Chablis Beurre Blanc £17.00

**Winter Vegetable Nut Roast (V)** Apricot, Goats Cheese Gratin & Pesto Sauce £13.00

### GRILL

**8oz Sirloin** £24.00

**10oz Ribeye** £25.00

**8oz Fillet** £28.50

Served with Marinated Tomato, Flat Cap Mushroom, Onion Rings & Skin on Chips

**Festive Steak Burger** Streaky Bacon, Garlic & Sage Mayonnaise, Skin On Chips £13.00

**Cajun Chicken Breast Burger** Monterey Jack - Sour Cream - Skin on Chips £13.00

### SAUCES £2.00

Black Pepper / Béarnaise / Blue Cheese Cream / Red Wine

### MEAT & POULTRY

**Roast Turkey Breast** Roast Potatoes, Roast Winter Root Vegetables, Sage & Onion Stuffing & Cranberry-Infused Jus £16.00

**Venison Steak** Forest Mushrooms & Smoked Garlic, Spelt Risotto, Buttery Kale, Roasted Chestnut & Red Wine Jus £18.00

**Roast Duck Breast** Winter Root Rosti, Celeriac Gratin, Pomegranate & Redcurrant Jus £18.00

### SIDE ORDERS

ALL £3.00

Rustic Skin-on Chips

Red Rooster Buttery Mashed Potato

Garden Salad - House dressing

Beer-Battered Onion Rings

Buttered Seasonal Vegetables

Bubble & Squeak Potato

### DESSERTS

**Boozy Christmas Pudding** Caramelised Orange - Rum Custard £6.00

**Chocolate Praline & Caramel Profiteroles** Vanilla Cream Chantilly Lemon & Popping Prosecco £6.00

**Shortbread Cheesecake** Mulled Raspberry Sauce £6.00

**Cheese Truckle Plate** Mature Cheddar, Blue Murder, Farmhouse Brie, House Chutney & Crackers £7.95

**Hot Sticky Toffee Pudding** Hazelnut Ice Cream & Toffee Sauce £6.00

**Warm Apple & Almond Tart** Granola Crumble & Caramel Ice Cream £6.00

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request.

We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.