

# FESTIVE MENU 2017 JUTE

## CHRISTMAS 2017

### STARTERS

Smoked haddock and salmon chowder, grilled potato scone and lemon crème fraîche

Ham hock and pickled carrot terrine, with black pudding Scotch egg

Goats cheese, herb and sesame croquette, red onion marmalade and toasted soda bread

Chorizo and apple partridge with bramble, rocket and parmesan salad

Breaded tiger prawn scampi with pea purée and crispy bacon salad

### MAINS

Roast turkey breast, bacon and sage stuffed turkey leg with roast potatoes, parsnip and chipolatas

Pan fried seabass with Arbroath smokie and lemon risotto, red pepper coulis and crispy capers

Featherblade of beef, truffle dauphinoise potato, savoy cabbage, carrot and lentil jus

Honey glazed duck breast, roast garlic mash potato, braised red cabbage and bacon with port jus £3 supplement

Wild mushroom, spinach and gorgonzola Wellington with a winter squash, white bean and tomato ragout

### DESSERTS

Pecan sticky toffee pudding, whisky toffee sauce and vanilla cream

Mulled blackberry, mascarpone and coffee trifle with toasted marshmallows

Dark chocolate and cherry tart, white chocolate wafer and vanilla custard

Iced pineapple and coconut parfait, raspberry sorbet and ginger nut cookie

Selection of British cheese, winter chutney, grapes and oatcakes

**2 COURSES £20.00**  
(lunch bookings only)

**3 COURSES £25.00**

Please note that bookings will require a £10 deposit per head to secure your table.  
Christmas menu available from 1st December.

## HOGMANAY 2017

Book now for this exclusive event at Jute Café Bar, with live entertainment from local band The Broon Troot Orchestra, an amazing ensemble who fuse classic rock, ceilidh and pop with contemporary sounds, and with our piper to bring in the bells it's sure to keep you dancing till the early hours! It promises to be a Hogmanay not to forget!

### STARTERS

Blade of beef and prawn consommé with egg noodles and crispy wontons

Pan fried scallops, parsnip purée with a hot chorizo and pomegranate salad

Pork belly and black pudding terrine with sticky baby apples and crackling

Beetroot and gin cured salmon, dill potato salad and toasted rye bread

Roasted artichoke, spinach and fried brie tart with watercress and fennel salad

### MAINS

Roasted Sirloin, potato gratin, sauté wild mushrooms and red onion with whisky peppercorn jus

Honey duck breast with duck leg croquette, cherry jus and winter spiced cabbage

Butternut, pumpkin and gorgonzola risotto, with tempura broccoli and red chilli oil

Parma ham cod fillet, mussel, prawn and tomato broth with roast garlic potato gnocchi

Duo of chicken and fried poached hens egg with fondant potato, baby carrot, leek and pea fricassee

### DESSERTS

Dark chocolate tart and white chocolate mousse with caramel ice cream

Iced blueberry and champagne parfait with ginger nut and blackberry compote

Pineapple tarte tatin, raspberry sorbet and coconut anglaise

Vanilla crème brûlée with sticky toffee apples and pistachio cream

Selection of British cheese, winter chutney, oatcakes and grapes

Including tea or coffee and petite fours

**£52.50 PER PERSON**

Please note that bookings will require a £15 deposit per head to secure your table.  
Full amount to be paid before 30th November.

**BOOK NOW - CALL 01382 909 246 | EMAIL DUTYMANAGERJUTE@HOTMAIL.CO.UK**

DUNDEE CONTEMPORARY ARTS  
152 NETHERGATE  
DUNDEE DD1 4DY