

# FESTIVE MENU 2018

## JUTE

### CHRISTMAS 2018

#### STARTERS

Pigeon, beetroot and brie tart with fried shallot rings

Pumpkin, red lentil & ginger broth with coconut and chilli muffin

Sun blushed tomato & basil risotto bon bons, rocket pesto and parmesan wafers

Confit duck and pomegranate spring rolls with apple and plum jam

Smoked salmon and chorizo fishcake, dill hollandaise with egg and watercress salad

#### MAINS

Honey lamb rump, fondant potato, black pudding pastry and baby apple jus

Roast rib of beef, smoked bacon, dauphinoise potato, confit red cabbage and braised oxtail jus

Turkey breast, apricot & sage stuffing, roast potatoes with chipolatas and maple parsnips and sprouts

Pancetta cod loin, saffron fettuccine pasta, creamed spinach, leek and peas with truffle butter

Wild mushroom, artichoke, feta and roasted aubergine, with parmesan cream and polenta chips

#### DESSERTS

Baked lemon & gingerbread cheesecake, sauce Anglaise and toffee apple

Dark chocolate and honeycomb tart with clotted cream ice cream

Banana sticky toffee pudding, butterscotch sauce and vanilla ice cream

Christmas pudding strudel, brandy sauce and vanilla pod ice cream

British cheese board, mulled wine chutney, grapes and oatcakes

**2 COURSES £21.00**

(lunch bookings only)

**3 COURSES £26.00**

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

### HOGMANAY 2018

Book now for this exclusive event at Jute Café Bar, with live entertainment from Ayrshire band Ignition, an amazing duo playing a massive repertoire of tunes spanning the last 50 years, with fun and dance-ability at the heart of their set and with our piper to bring in the bells it's sure to keep you dancing til the early hours! It promises to be a Hogmanay not to forget!

#### STARTERS

Pigeon and black pudding Wellington, bramble jus and parsnip crisp

Home cured salmon gravadlax, panko quail egg and pumpkin focaccia

Goats cheese parfait, candied beetroot, balsamic jelly and basil salad

Confit pork cheek and ham hock bon bon, apple puree and crisp orange salad

#### MAINS

Beef medallion, braised feather blade, dauphinoise potato, baby carrot, spinach and pancetta fricassee

Spiced monkfish with tiger prawn, mussel and tarragon gnocchi with crispy kale

Maple duck breast, heritage fondant potatoes, roasted parsnip and fig with cranberry jus

Toasted feta polenta with wild mushroom, lentil and aubergine dahl and a tomato and olive tapenade

#### DESSERTS

Dark chocolate and caramel marquise, honeycomb and vanilla pod ice cream

Earl grey panna cotta, cranberry shortbread and white chocolate fudge

Passion fruit, vanilla & ginger cheesecake with pineapple compote and raspberry sorbet

Selection of British cheese with grapes, winter chutney and oatcakes

Including tea or coffee and petit fours

**£52.50 PER PERSON**

Please note that bookings will require a £10 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](mailto:DUTYMANAGERJUTE@HOTMAIL.CO.UK)**

DUNDEE CONTEMPORARY ARTS

152 NETHERGATE

DUNDEE DD1 4DY