

CHRISTMAS & HOGMANAY MENU 2021

JUTE

CHRISTMAS

STARTERS

Maple and five spice smoked pork belly, candied orange and watercress salad

Salt and pepper beef bon bons, seared scallops with horseradish crème fraiche and parsnip crisp +£2.50 supplement

Aromatic pear, Strathdon blue cheese and walnut tart with celeriac and beetroot remoulade (v)

Smoked haddock and saffron chowder, lemon and chive butter with charred sour dough

Roast cauliflower and sesame fritters, red chilli and basil pesto (vg)

MAINS

Turkey breast, cranberry, pancetta and sage stuffing, roast potatoes, pigs in blankets with maple parsnips and sprouts

Thyme roasted cod fillet, curried leek, kale and mussel risotto with red pepper coulis

Pumpkin, artichoke and spinach wellington with sunblush tomato and tarragon ratatouille and beetroot crisps (vg)

Braised featherblade of beef, fondant potato, sticky red cabbage and grain mustard jus

Honey glazed duck breast, smoked garlic mash potato, baby carrots and puy lentil jus

DESSERTS

Sticky toffee apple pudding, sauce Anglaise and vanilla ice cream (v)

Lemon, elderflower and coconut panna cotta with raspberry sorbet (vg)

White chocolate and black forest cheesecake, mulled cherries and champagne sorbet

Iced coffee and rum parfait, chocolate sauce and shortbread (v)

Selection of British cheese, winter spiced chutney, grapes and oatcakes

Available 26th Nov - 30th Dec

2 COURSES £23.50 (lunch only)

3 COURSES £27.50

Some ingredients may be subject to change if supply issues occur outwith our control.

HOGMANAY

Book now for our exclusive Hogmanay 2021 event with live entertainment from Dundee based band Boogalusa, with their rootsy Cajun swampland swing and dance ability at the heart of their set,

Add to that our very own piper and a delicious meal from the menu below it's sure to be a great send-off to 2021 and a big hello to 2022.

STARTERS

Pancetta roast scallops, spiced cauliflower puree and crispy seaweed

Corn fed chicken, chorizo and Stornoway black pudding terrine, parmesan melba toast and apple jelly

Pastrami cured salmon, piccalilli of winter vegetables and horseradish crème fraiche

Maple goats cheese and chilli flake vol au vent with pickled walnuts and beetroot salad (v)

MAINS

Duo of beef cheek and roast rump steak, parsnip dauphinoise potato, baby carrots and pink peppercorn jus

Lemongrass and ginger seabass fillets, wild garlic, prawn and pea paella with lemon hollandaise

Pan fried duck breast, panko confit duck leg, thyme fondant potato and dark cherry jus

Wild mushroom, tarragon and fig tart tatin with parmesan, truffle oil and rocket salad (v)

DESSERTS

Dark chocolate and pistachio torte with raspberry sorbet and hazelnut praline (v)

Iced mango and passion fruit parfait, coconut ice cream and brandy snap (v)

Salted caramel sticky toffee pudding, vanilla ice cream and toffee sauce (v)

Selection of British cheeses, winter spiced chutney, frozen grapes and oatcakes

£55.00 PER PERSON

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Gift Vouchers Available

The perfect gift for any occasion

email dutymanagerjute@hotmail.co.uk
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