

# TOWER FESTIVE MENU 2019

**Atlantic prawn and Belhaven brown crab cocktail,**  
Marie Rose sauce

**Terrine of Scottish game  
pheasant, guinea fowl, duck, venison**  
pickled Pear Williams, walnut sourdough croutons

**Celeriac and apple velouté**  
roasted hazelnuts, truffle oil

**Grilled winter squash**  
black quinoa, vegan feta, crisp kale  
(vegan)



**Pan-seared fillet of North Sea cod**  
steamed on a casserole of red peppers, tomato, chorizo and heritage potato

**Gartmorn Farm free-range turkey breast**  
rosemary stuffing, roasted potato, creamed brussels sprouts and root  
vegetables

**Braised scotch beef cheek**  
creamed mash, balsamic shallots and baby spinach

**Cauliflower and chestnut risotto**  
parmesan shavings  
(vegan option available)



**Callebaut dark chocolate terrine**  
Maldon salt, honeycomb

**Isle of Mull Cheddar and Stilton Blue**  
quince jelly, oatcakes

**Tower's flaming Christmas pudding**  
brandy sauce

**Mulled wine poached pear**  
tonka bean and almond ice cream  
(vegan)

Lunch £33 / Dinner £38