The Scallion
BAR & KITCHEN

CHRISTMAS DAY MENU

STARTERS

HAGGIS BON BONS
Golden-fried beauties, peppercorn whisky mayo dip – Christmas in a bite.

CRISPY KOREAN CAULIFLOWER (V)
Tempura bites coated in gochujang glaze, sesame drizzle, scalion crunch. Sweet, spicy, sensational.

SMOKED SALMON & DIL CROSTINI
Cold-smoked salmon, lemon crème fraîche, dil oil, toasted sourdough. Fancy meets festive.

MAINS
All served with roast tatties, honey-glazed carrots & parsnips, Brussels sprouts with pancetta & chestnuts, pigs in blankets, giant Yorkshire pudding and rich pan gravy.

ROAST SIRLOIN OF BEEF
Blushing pink, dripping in red wine jus, horseradish cream on the side.

HERB-BUTTER ROAST TURKEY CROWN
Stuffed with sage & onion, cranberry-orange relish, gravy that hugs everything.

HONEY & MUSTARD GLAZED HAM
Slow-roasted, sweet and salty perfection. Pineapple chutney and thyme gravy.

VEGAN QUORN ROAST (VE)
Herb crust, maple gravy, smoked almond sprouts, vegan pigs in blankets. 100% festive, 0% compromise.

DESSERTS

STICKY TOFFEE PUDDING
Warm date sponge, salted caramel sauce, vanilla ice cream. Pure happiness.

CLEMENTINE & WINTER BERRY PAVLOVA
Crisp meringue, citrus curd, berries, Chantily cream. Sweet and bright.

BOOZY BAILEYS CHEESECAKE
Creamy, chocolatey, and just dangerous enough to count as dessert and a drink.