



Pitcairn Restaurant Menu Christmas 2018



Freshly Squeezed Blend of Tropical Fruit Juice

Homemade Spiced Butternut Squash & Carrot Soup

A Selection of Chilled Fruit Juice's (Orange, Tomato, Pineapple, Grapefruit, Cranberry or Apple)

Homemade Peppered Shetland Mackerel Pate wrapped in Smoked Local Salmon finished with Almond Pesto

Terrine of Scottish Beef Fillet & Chicken Supreme served with a Sweet Homemade Beetroot Chutney

Fresh Pear Poached in Mulled Wine & Mixed Spice Syrup served with Refreshing Fruit Sorbet

Golden Breadcrumb Camembert Accompanied by a Rich Port & Cranberry Reduction

Linguine Pasta with Sundried Tomatoes & Asparagus Tips coated in Garlic Cream finished with Parmesan Cheese

10oz Scottish Fillet Steak coated with a Pink Peppercorn & Single Malt Cream (£5 supplemental charge applies)

Pan Seared Local King Scallops & North Atlantic Pink Prawns tossed in Fresh Chilli & Tarragon Butter

Roast Norfolk Turkey served with Cranberry Sauce, Chipolatas, Stuffing & Traditional Gravy

Slowly Braised Rack of Shetland Hill Lamb with a Wholegrain Mustard & Honey Glaze

Poached Fresh Shetland Salmon & Whiting finished with a Zesty Citrus & Dill Cream

Thyme Roast Potatoes

Selection of Roast Vegetables & Brussel Sprouts

Cocktail of Kiwi, Black Grape & Honeydew Melon drizzled with Raspberry Coulis

Homemade Tiramisu served with Homemade Shortbread Hearts

Baked Vanilla Cheesecake finished with a Mixed Berry Sauce

Traditional Sticky Toffee Pudding with a Hint of Cinnamon

A Selection of Scottish & Continental Cheese

Coffee or a Selection of Teas served with Homemade Shortbread

£40.00