



www.redwood-restaurant.co.uk

Festive Dinner Menu

Wednesday, 2 December – Saturday, 19 December 2009

£22.95 for 2 courses / £26.95 for 3 courses

Starters

Cauliflower Soup with Seared Scallops, Lemon Oil, Crème Fraiche & Roe
(please ask to make vegetarian by removing scallops & fish roe)

Slices of Smoked Duck Breast with Puy Lentil, Dried Cherry & Gorgonzola Salad

Roasted Beet root, Squash, Goat Cheese & Mixed Green Salad with Spiced Pecans &
Orange-Chive Vinaigrette (V)

Starters served with Fresh Bread and Roasted Garlic

Mains

Scottish Roe Deer Tenderloin with Cranberry – Chipotle Chilli Sauce
served with Cornbread - Sage Stuffing & Sautéed Winter Greens
(£4 supplement)

Herb Crusted Halibut with Roasted Fennel, Cherry Tomato & Crumble Gratin & Basil Pistou

Savoury Mushroom, Roasted Pumpkin & Sage Bread Pudding
served with Sautéed Garlic Kale (V)

Desserts

Baked Eggnog Cheesecake with Berry Compote & Cointreu Caramel

Fresh Fig Tart with Lemon-Rosemary Mascarpone & Drizzled with Honey

Trio of Specialty Cheeses with Biscuits, Fruit & Chutney
(£1.50 supplement; cheeses supplied by JJ Mellis & Henri's of Morningside-importer of the finest French cheese)

Non-Alcoholic Beverages

Scottish Spring Bottled Still or Sparkling Water (1 litre)	£2.50
Orange Juice, Diet Coke, Coke, Lemonade (tall glass/can)	£2.00
Coffee, Tea or Hot Chocolate	£2.00

Discretionary 10% gratuity charge is added for parties of 6 or more.

Menus subject to change based upon product quality & availability.