



ORRIN

FESTIVE A LA CARTE MENU

2 courses £58

3 courses £65

STARTER

Orkney hand-dived scallops – cauliflower – chorizo – verjus.

Smoked salmon pate – olive crisp bread – pickled vegetables.

Oxtail boudin – oxtail soup – Yorkie pudding.

Pork cheeks – Stornoway black pudding – cabbage – HP jus.

Goat's cheese bon bon – beetroot ketchup – roast squash – walnuts.

MAIN

North Sea cod – bubble & squeak – vanilla velouté.

Fillet of beef – heritage carrots – truffle cheddar croquette – red wine jus.

Venison – lentils – chorizo – brambles – beets – venison pigs in blankets – game jus.

Monkfish – sprouts – chestnuts – devils on horseback – paprika broth.

Vegetable wellington – romesco sauce – roast parsnips.

DESSERT

Clootie dumpling – brandy custard – caramel gelato.

Chocolate orange tart – orange sorbet.

Lemon curd panna cotta – meringue – strawberry gelato.

Mince pie cheesecake – Amaretto crème anglaise.

Selection of cheese from the trolley – artisan crackers – oatcakes – fruit chutney. (£6 supplement)

Please note that the menu may change at short notice due to produce available. All menu prices are inclusive of VAT.
If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances,
please speak to a member of the restaurant team before you order your meal.

Orrin, 2-6 South Street, Elgin IV30 1LE

T: 01343 357564

orrinrestaurant.com