



ORRIN

6 COURSE FESTIVE TASTING MENU

£95 per person

OPTIONAL WINE FLIGHT

£45 per person

Amuse bouche

Beetroot velouté – goat's cheese mousse – chive oil.

Beef wellington – oxtail tortellini – oxtail soup – compressed tomato – mushroom tuille.

Orkney hand-dived scallop – golden raisins – orange – vanilla & scallop roe velouté – Ibérico ham.

Gartmorn Farm turkey ballotine – chestnut, chorizo & apricot stuffing – piggy wheel – baked sprouts in lardo & pancetta – strati goose fat potatoes – turkey jus.

Selection of cheese, artisan crackers, oatcakes, fruit chutney. (£10 supplement)

Pre dessert

Lemon meringue.

Black forest gateaux chocolate tart – Tutti Frutti parfait – cherry sorbet.

Teas, coffee, festive fun petit fours.

Please note that the menu may change at short notice due to produce available.
We kindly ask that tasting menu is taken by the entire table. Served from 6pm with last orders at 9:00pm. 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.

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orrinrestaurant.com