



ORRIN

FESTIVE LUNCH SET MENU

Available from 1st Dec– 30th Dec (excluding Christmas Day & Boxing Day)

TWO COURSES £34 per person

THREE COURSES £40 per person

STARTER

Braised pork cheek – black pudding bon bon – apple puree – pork jus.

Home cured sea trout – warm tartare sauce – picked quail's egg – charcoal crisp bread.

Orrin Cullen Skink – poached haddock – pearl onions – charred leeks – smoked cream velouté – chives.

Truffle & goats' cheese bon bon – beetroot ketchup – squash fondant – beetroot espuma.

MAIN

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

Loin of North Sea cod – puy lentils – chorizo – savoy cabbage – garlic & caper butter.

Braised short rib of beef – wild mushrooms – truffle mash – red wine jus.

Mushroom & camembert tart – cranberry puree – grilled tenderstem broccoli.

DESSERT

Orrin cloutie dumpling – Pedro Ximénez cream – salted caramel gelato.

Orange blossom & cinnamon pannacotta – candied orange – shortbread.

Lemon tart – raspberry sorbet – toasted pistachios.

Selection of cheese from the trolley – artisan crackers – oatcakes – fruit chutney. (£5 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.

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orrinrestaurant.com