



# ORRIN

## FESTIVE EVENING SET MENU

Available from 1<sup>st</sup> Dec– 30<sup>th</sup> Dec (excluding Christmas Day & Boxing Day)

### THREE COURSES

£75 per person

#### STARTER

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

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

Pork belly – braised pork cheek – black pudding bon bon – apple puree – pork jus.

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.

Roast monkfish – spinach & parmesan gnocchi – butternut squash puree – savoy cabbage – black pudding crumble – charcoal & red wine foam.

Heritage fillet of beef – beef shin pie – roast shallots – truffle mash – wild mushrooms – jus gras.

Vegetable wellington – roast parsnips – parsnip puree.

#### DESSERT

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

Orange blossom & cinnamon pannacotta – candied orange – shortbread.

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

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

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](http://orrinrestaurant.com)