



FESTIVE SET MENU

3 COURSES | £30 PER HEAD | PRE ORDER ONLY

STARTERS

**SMOKED SALMON &
CREAM CHEESE TERRINE**

Cucumber, whiskey vinaigrette

**ROAST BUTTERNUT SQUASH
HUMMUS ON TOAST (V+)**

Toffee apples, crispy chickpeas,
sage & walnut dressing

CHICKEN LIVER PATE

Rosemary focaccia,
Ballymaloe chutney

MAINS

BETROOT, GREEN LENTIL & MUSHROOM STEW (V+)

Celeriac & dill mash

ROAST TURKEY & PIGS IN BLANKETS -OR- AGED RUMP CAP OF BEEF

Roast potatoes, buttered brussel sprouts, orange & clove carrots & parsnips, rosemary gravy

GRILLED SEABREAM

Warm potato & caper salad, buttered brussel sprouts, sage & walnut dressing

DESSERTS

**TRADITIONAL
CHRISTMAS PUDDING**

Whiskey sauce

**DARK CHOCOLATE
ORANGE CAKE (V+)**

Salted caramel sauce,
vanilla ice cream

TRIFLE CHEESECAKE (V)

Sherry-soaked sponge, vanilla
custard, clementine marmalade

*PLEASE NOTE THAT THIS IS A SAMPLE MENU
Some products may be subject to change due to availability*

Full allergen information is available upon request. (V)-Vegetarian (V+)-Vegan. A 5% optional service charge will be added to your bill.

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