# Number Eight

### FESTIVE MENU

## TWO COURSES 38.50 THREE COURSES 46.50

SERVED MONDAY - SATURDAY 12:00 - 3PM, MONDAY - THURSDAY 5:30PM - 9:00PM STARTING THE 24<sup>TH</sup> OF NOVEMBER

#### **STARTERS**

Grilled Goats Cheese, Beetroot and Creme Fraiche Puree, Chicory

Slow Cooked Ham, Chicken & Apricot Terrine, Walnut Ketchup, Straw Potatoes

Scottish Oak Smoked Salmon, Soft Boiled Egg, Capers, Fennel, Lemon, Granary Bread

#### MAINS

Roast Turkey Breast, Bacon Wrapped Chipolata, Roasted Vegetables & Potatoes, Red Wine Gravy, Cranberry Salsa

Pan Fried Market Fish, Caviar Beurre Blanc, Garlic Confit Mashed Potato, Roasted Hispi Cabbage

Porcini Mushroom Tortelloni, Hickory Smoked Roast Mushrooms, Sage Butter, Toasted Walnuts, Dressed Rocket

Dry Aged Hereford 300g Sirloin, Peppercorn Sauce, Roasted Mushroom, Fries (10 Supplement)

#### **DESSERTS**

Number Eight Eskimo Bars, Salted Caramel Sauce
Warm Christmas Pudding, Brandy Butter, Vanilla Custard
Steamed Syrup Sponge Pudding, Rum and Raisin Ice Cream

PLEASE INFORM US OF ANY ALLERGIES WHEN MAKING YOUR RESERVATION.

AN OPTIONAL SERVICE CHARGE OF 12.5% IS ADDED TO YOUR BILL