

**MENU****BREAD**

Cheddar & jalapeno corn bread

**SNACKS**

Truffled oxtail mac n cheese bites, Aioli

Spiced candied nuts

**STARTER**

Cullen Skink, caramelised onion & smoked cheddar croute

**MAIN**

Braised beef cheek pie, root vegetable Parmentier, rich sauce

**SIDES**

Creamy mash potato, crispy garlic chips

Wilted kale, lemon & parsley butter

**DESSERT**

Marmalade cheesecake, toasted digestive crumb, burnt orange jelly

**DRINK**

Mulled Scottish Cider

With complimentary spice bags.

**INSTRUCTIONS**

\*Preheat oven to 200°/180° Fan\*

**BREAD:**

Ready to serve

- enjoy with a drink while you prep!

**SNACKS:**

Mac Bites - Bake in the preheated oven for 5 minutes or until hot.

Nuts - Ready to serve!

**STARTER:** Heat in a saucepan over a medium heat, stirring occasionally and bring to a boil or in the microwave for 3 minutes

**MAIN:**

1. Fill a pot with water, big enough to cover the bags of meat & vegetables. Bring to the boil, reduce to low simmer
2. Drop the bags in and simmer for 10 minutes
3. Warm the pie base and top in an oven for 3 minutes at 200c
4. Place the pie base on the bottom of the plate
5. Open the bags up and turn out into 2 bowls
6. Divide the onions between the bases
7. Place 4 pieces of meat onto each pie
8. Pour over the vegetable gravy mix, dividing equally between the pies
9. Add the pie top and enjoy!

**SIDES:**

Mash Potato - Heat in the microwave for 3 minutes.

Wilted Kale - Ready to serve!

**DESSERT:** Ready to serve!**DRINK:**

Mulled Scottish Cider

Empty the cider and complimentary spice bags into a saucepan and gently heat through.