



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.