



## MENU

### BREAD

Cheddar & jalapeno corn bread

### SNACKS

Truffled oxtail mac n cheese bites, Aioli

Spiced candied nuts

### STARTER

Smoked Celeriac 'Cullen Skink', caramelised  
onion & smoked cheddar croute

### MAIN

Braised oyster mushroom 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. Divide the mushrooms between the pies
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.