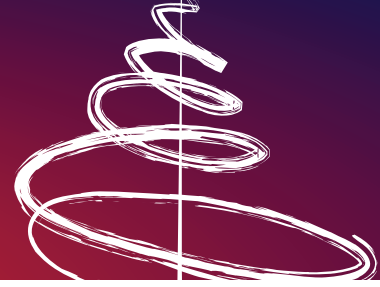


foyer at christmas



starters

pressed terrine of ham hock + soft herbs, with garden pea puree, apple jelly + mixed leaf salad

(v) roasted pear, walnut + blue cheese salad, caramelised fig, balsamic dressing

beetroot cured salmon + marinated king prawns, lemon + dill vinaigrette

(v) red lentil + tomato soup, butter croutons

mains

confit leg of duck served with wilted asian styled greens, spiced puy lentils, plum + star anise sauce

medallions of beef, roasted root vegetables, fondant potato, port wine + tarragon sauce

pan fried fillet of sea bream, sautéed sprouts, flaked almonds + jerusalem artichokes

(v) chick peas, root vegetables + roasted garlic mash 'pot', seasonal leaf salad

desserts

(v) warm rum bread + butter pudding
served with vanilla ice cream + cardamon scented anglaise

(v) lemon + ginger crème brulee, cinnamon shortbread

(v) chocolate + orange torte, praline ice cream, coffee scented anglaise

selection of scottish cheese, quince jelly + homemade oatcakes

tea/coffee + christmas fudge

3 courses £34.50

no genetically modified products are knowingly sold, some meals may contain nuts (v) = vegetarian option price list available for art exhibitions

Foyer Restaurant + Gallery is a social enterprise generating income to support Aberdeen Foyer in tackling youth homelessness and unemployment in the wider community in the North East. For more info go to www.aberdeenfoyer.com

menu sponsored by: Grampian Housing Association
www.grampianhousing.co.uk
Working in partnership to build communities

