



IBROX

R E S T A U R A N T



EVENING MENU

STARTER

Ham hock and black pudding terrine
with piccalilli root vegetable

Smoked salmon and dill pâté
chargrilled sourdough, capers & herb dressing

Chef's soup of the day
with crusty bread and Butter

MAIN COURSE

Roast festive turkey roulade
centred with caramelised onion and herb stuffing, pigs in blankets, honey glazed
parsnips and carrots with rosemary garlic roast potatoes

Sirloin of beef
garlic and rosemary fondant potato, butternut squash puree, red wine jus (£6
supplement)

Pan fried trout
sautéed samphire, Creamy mash potato, mustard, and spinach cream sauce.

Puff pastry bake
centred with root vegetables, cranberries, chestnuts, and kale on a roast vine tomato

Cheeseburger
Scottish steak burger with cheddar, onion rings and slaw

SIDES

Skin on French fries £3.00
Onion rings £3.00
Slaw £3.00

DESSERT

Apple crumble tart
apple & winter berry crumble tart, crème anglaise and lightly whipped vanilla cream

Snowball tart
vegan chocolate tart with coconut ice-cream

Sticky toffee pudding
with ice-cream and toffee sauce

2 course £27.00
3 course £33.50