



Merry Christmas

28TH OF NOVEMBER UNTIL 23RD DECEMBER



THE SHIP INN
BAR & BISTRO

WWW.SHIPINNMUSSELBURGH.CO.UK



FESTIVE MENU

2 COURSES £36 | 3 COURSES £ 42

STARTERS

PRAWN COCKTAIL FUSION

prawns | tempura king prawn | shredded iceberg | cos lettuce |
Marie rose sauce | sweet chilli sauce | cucumber

CHICKEN LIVER PARFAIT

chicken parfait | caramelised shallot chutney | toasted brioche

HONEY ROASTED PARSNIP SOUP

ciabatta croutons | chives & chive oil | parsnip crisps



MAIN COURSES

TURKEY, STUFFING & BACON BALLOTINE

rosemary & thyme roasted potatoes | honey roasted parsnips & carrots |
brussel sprouts & bacon | sage & onion stuffing | pigs in blankets |
seasonal gravy

ROASTED BUTTERNUT, SAGE CRANBERRIES & PECANS

rosemary & thyme roasted potatoes | roasted parsnips & carrots |
brussel sprouts | seasonal gravy

SCALLOP & KING PRAWN GRATIN

creamy white wine sauce | duchess potato | panko bread crumbs |
honey roasted parsnips & carrots

BRAISED BEEF SHIN

potato puree | shallot jus | pearl onions | caramelised carrots | crispy shallots



DESSERTS

CRANBERRY & ORANGE ETON MESS

chantilly cream | raspberry sorbet

CARAMEL PANNA COTTA

dulce de leche | ginger bread biscuit

VERY STICKY TOFFEE PUDDING

caramelised banana | vanilla ice cream

SHARING CHEESEBOARD

(£4pp Supplement)

Shropshire Blue | Clava Brie | Isle of Mull
crackers | celery | grapes | apple & pear chutney



TEA, COFFEE & MINCE PIE

Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any item is 100% free of any allergenic substances. Please make your server aware of any allergies.