



MAIN COURSE

TURKEY PAUPIETTE

Tender turkey breast filled with sausage meat stuffing, wrapped in streaky bacon and finished with a pan gravy

6 OZ FILLET STEAK*

Dauphinoise potatoes, asparagus with brandy and peppercorn cream sauce

*£7.95 supplement applies to all sittings under £35

PAN FRIED FILLET OF SALMON

Crushed potatoes infused with herbs and capers, white wine cream sauce

ROASTED VEGETABLE LINGUINE

with vegetarian parmesan and garlic sourdough bread

Please advise your server of any food allergy or dietary requirement prior to ordering.

DESSERT

CHOCOLATE BROWNIE

chocolate sauce & vanilla ice cream

VANILLA CHEESECAKE

strawberry compote

CHRISTMAS PUDDING

brandy sauce

CHEESE BOARD

Scottish and Continental cheese
with oatcakes and spiced fruit chutney

COFFEE, TEA & COCKTAILS

Ask your server for coffee and tea options
or request an after dinner cocktail!

INFORMATION

12.5% service charge is added to tables of 6 or
more.

Bills are calculated per table, we cannot
accommodate individual drinks bills for large
parties, however, we can supply a separate food
and drinks bill.

Children are permitted to a Sunday afternoon
Family show only.

Wild Cabaret Big Show is a fully choreographed
and managed stage performance.

STARTERS

TOMATO & ROAST

PEPPER SOUP

garlic & herb croutons

PAN FRIED SCALLOPS

butternut squash puree, Stornoway
black pudding & chorizo

ITALIAN SAUSAGE

BRUSCHETTA

toasted ciabatta topped with spicy
Italian sausage and roast peppers, in a
spicy tomato sauce

FAN OF GALIA MELON

exotic fruits and passionfruit syrup

NEW YEARS EVE PARTY!

Bring in the bells at Wild this year
and enjoy an evening full of
entertainment, good food and fizz!

£69 per person

Book soon or miss out!

Dress code: peaky blinders going to a
posh party!

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