



CHRISTMAS

AT THE SPIRITUALIST

Our festive menu is available from
20TH NOVEMBER - 24TH DECEMBER



MIDWEEK MADNESS

**BOOK YOUR MIDWEEK CHRISTMAS PARTY
WITH US AND WE'LL INCLUDE A GLASS
OF FIZZ PER PERSON!**

*Offer applies to parties booked on Monday, Tuesday or
Wednesday to dine on our festive three-course menu.
Any alcoholic beverage can be swapped for a soft drink.*

EARLY BIRD

**BOOK YOUR CHRISTMAS PARTY BEFORE
OCTOBER 31ST AND RECEIVE A £25
VOUCHER TO COME BACK IN EARLY 2024.**

*You must be dining from our festive three-course menu
to receive an early bird offer. The bounceback voucher
will be issued to the lead booker, and must be used before
end of February 2024.*

3 courses **£39.95**

STARTERS

MARINATED WHIPPED GOATS CHEESE

Chicory, fennel, orange & grapefruit, lemon split dressing **NGC, V**

HAM HOCK TERRINE

Spiced apple & onion chutney, Scottish oatcakes

SALMON GRAVALAX

*King prawns, pickled cucumber, horseradish cream,
Red Amaranth* **NGC**

BEETROOT & POMEGRANATE HUMMOUS

Crudités, flatbread **VG**

MAINS

TRADITIONAL ROAST TURKEY PAUPIETTE

*Sage & onion stuffing, beef dripping roast potatoes, honey-glazed
carrots & parsnips, braised red cabbage, Brussel sprouts,
pigs in blankets, rich gravy*

BRAISED DAUBE OF BEEF

*Heritage carrots, sautéed Savoy cabbage & pancetta,
truffle creamed potatoes* **NGC**

PAN FRIED HAKE

Chorizo & white bean stew, pickled mussels, samphire **NGC**

VEGETABLE WELLINGTON

*Roast potatoes, braised red cabbage, glazed carrot,
Brussel sprouts, veggie gravy* **NGC, V**

DESSERTS

CHRISTMAS BAUBLE

*70% dark chocolate, vegan chocolate mousse,
fresh Nordic winter berries* **NGC, V**

RASPBERRY BÉRET CHEESECAKE

*Raspberry & white chocolate cheesecake, fresh raspberries,
raspberry sorbet*

TRADITIONAL CHRISTMAS PUDDING

Brandy cream & redcurrants

FESTIVE BRUNCH

Served every day, 12-3pm

£39.95 PER PERSON

Enjoy a selection of fruit & granola for the table, followed by one of our delicious breakfast dishes. We'll also include a festive cocktail on arrival and 3 glasses of prosecco per person!

TO START

WELCOME FESTIVE COCKTAIL
CHRISTMAS SPICED GRANOLA NGC
FRESH WATERMELON SLICES

CHOOSE A MAIN

SALMON GRAVLAX EGGS ROYALE

2 poached eggs on a toasted muffin topped with salmon gravlax & togarashi hollandaise

VEGGIE MCMUFFIN

Hash brown, fried egg & tomato hot sauce v

FALAFEL SALAD

Spiced chickpea falafels, bulgur wheat tabbouleh, broccoli, courgette, avocado, mint, rose harissa

FESTIVE EGGS FLORENTINE

2 poached eggs on a toasted muffin topped with sautéed mushrooms, spinach & togarashi hollandaise v

EGGS BENEDICT

2 poached eggs on a toasted muffin topped with togarashi hollandaise, maple-cured back bacon & rosemary ham

TURKEY & WAFFLES

Crispy fried turkey with waffles, maple & Cajun crack pecans & watermelon hot sauce

HUEVOS RANCHEROS

Chorizo, sausage, beef short rib, burnt ends & smoked tomato beans, crispy fried egg, corn tostadas NGC

SMASHED AVOCADO & SOURDOUGH

*Topped with your choice of **FETA & PICO DE GALLO**, **BACON, EGG & TOMATO** v or **GIN CURED SALMON***

WHY NOT ADD A SIDE...

HASH BROWNS | 5

POUTINE FRIES | 6.5

MAC CROQUETTES | 7



BOOKING INFORMATION

All reservations from our festive set menu must be booked in advance, and a pre-order must be submitted to us at least 1 week before your visit. Failure to do so may result in your booking being cancelled.

A deposit of £10 per person may be required to confirm your booking; this will be redeemable against your total bill on the day.

Full terms and conditions, including cancellation policies, will be sent to you upon your enquiry.

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

Although every effort is made to provide allergen free meals we use products that contain them in our kitchen and cannot rule out contamination.

If you suffer from any allergens or intolerances please let your server know when placing your order.

**62 MILLER STREET | GLASGOW G1 1DT
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