

THE
STRAVAIG

PARTY NIGHT MENU

STARTER

RED LENTIL SOUP (GFO)

SCOTTISH SMOKED SALMON & PRAWN (GFO)
BLOODY MARY SAUCE, WITH A COCKTAIL SALAD,
MELBA TOAST, FRESH LEMON

MAIN COURSE

ROAST BREAST OF TURKEY (GFO)
WITH SAGE AND APPLE STUFFING, ROSEMARY ROAST POTATOES,
HONEY ROAST VEGETABLES, BRUSSEL SPROUTS,
PIGS IN BLANKETS, CRANBERRY & RED WINE JUS

DAUBE OF BEEF (GFO)
SERVED WITH A ROAST GARLIC MASH POTATO,
BUTTERED SEASONAL VEGETABLES AND
A BOURGUIGNON RED WINE SAUCE

WILD MUSHROOM AND COURGETTE STROGANOFF (GFO)
SERVED WITH ROASTED PEPPERS,
BRAISED RICE AND CRISPY ONIONS

DESSERT

MILLIONAIRE TORTE
WITH A DARK CHOCOLATE CRUMB, ORANGE SORBET
& CHANTILLY CREAM

SPICED STICKY TOFFEE PUDDING (GFO)
SERVED WITH A WHITE CHOCOLATE CARAMEL,
SEASONAL BERRIES AND VANILLA ICE CREAM