

CHRISTMAS EVE MENU

STARTERS

Smooth Chicken Liver Parfait
with Spiced Plum Chutney & Oatcakes

Vine Tomato Soup (v)
with Basil Pesto, Parmesan Croutons & Freshly Baked Crusty Bread

Bang Bang Squid & Fresh Water Prawns coated in a Hot Spicy Sauce
topped with Chilli Peanuts & Coriander

Chilled Melon & Fresh Fruits (v)
with Mulled Wine Syrup & Lemon Sorbet

Salad of Poached Pear & Blue Cheese,
with Maple Glazed Pancetta, Candied Walnuts & French Vinaigrette

Cocktail of Smoked Salmon & Prawns,
with Baby Gem Salad & Marie Rose Sauce

Baked Creamy Garlic Mushroom Gratin
with Crispy Bacon & Mature Cheddar

MAIN COURSES

Roast Turkey with Sage & Onion Stuffing
Chipolatas, Fresh Cranberry Sauce & Light Turkey Jus

Steamed Fillet of Halibut with White Wine
Leeks & Samphire, Glazed with Mature Cheddar, served with Crushed Baby Potatoes

Beef Bourguignon with Red Wine
Shallots, Mushrooms & Bacon, served with Creamed Potatoes & Root Vegetables

Roast Breast of Chicken with Garlic & Thyme
served with Fondant Potato, Savoy Cabbage & Wild Mushroom Sherry Sauce

Individual Vegetable, Chestnut, Brie & Cranberry Pie (v)
served with a Creamy White Wine & Leek Sauce

Pan Fried Fillet of Cod with Garlic Tiger Prawns
served with Rice Pilaf, Capsicums & a Curried Coconut Sauce

Homemade Individual Lamb & Rosemary Pie
with Champ Potatoes, Buttered Market Vegetables & Rich Lamb Jus



CHRISTMAS EVE MENU

DESSERTS



Christmas Pudding with Brandy Sauce (v)
& Scottish Tablet Ice Cream

Vanilla & Amaretto Panna Cotta
with Mixed Berries, Shortbread & Honeycomb Ice Cream

Apple & Sultana Crumble with Sauce Anglaise (v)
served with Cinnamon & Pecan Ice Cream

Mixed Berry Meringue with Chocolate Curls (v)
served with Chantilly Cream, Strawberry Coulis & Raspberry Ripple Ice Cream

Selection of Scottish Farmhouse Cheese (v)
with Chutney, Grapes & Biscuits

Sea Salt Caramel Cheesecake
with Ferrero Rocher Ice Cream

Warm Chocolate & Orange Fudge Cake (v)
with Vanilla Ice Cream & Orange Tuile Biscuit

Includes Freshly Ground Coffee or Tea with a Mince Pie

2 Course – £32.95

3 Course – £39.95

*Celebrate the Eve with Taste & Tradition
with the Perfect Feast Before the Big Day*

FOOD ALLERGIES & INTOLERANCE:

Before placing your order please speak to our staff about your requirements.

