

Merry Christmas

AND A HAPPY
NEW YEAR

FESTIVE DINE OUT FOR LESS

RESTAURANT

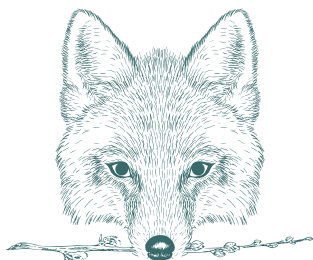
2 Courses - **£20.95** | 3 Courses - **£26.95**

THE AVIARY

2 Courses - **£23.95** | 3 Courses - **£29.95**

Available From:

5pm Sunday until 5pm Friday, 30 November until 17 December
then not available for the remainder of the festive period.



THE FOX & WILLOW

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- STARTERS -

BUFFALO CAULIFLOWER

Crispy Cauliflower Bites, Tossed in Sriracha, finished with a Blue Cheese Crumble

CULLEN SKINK

Smoked Finnan Haddock, Diced Potato, Leek & Onion Broth, finished with a little Cream, served with a Homemade Herb Roll

SOURDOUGH FORISTIERE

Garlic & Thyme Wild Mushrooms, in a Light Truffle Cream, Parmesan Pangrattato & Herb Oil

HAGGIS, NEEPS & TATTIES

Locally sourced Wild Haggis, with Champit Tatties, Crushed Neeps, and a Whisky Café Au Lait Sauce & Crispy Leek

SMOKED AYRSHIRE HAM HOCK & ARRAN CHEDDAR CROQUETTES

With Apple & Celeriac Remoulade & Bacon Jam

TIAN OF PRAWN & APPLE SALAD

Fresh Water Prawns, in a Bloody Mary Marie Rose, with Diced Apple, Seasonal Leaves & Buttered Brown Bread

- MAIN COURSES -

TRADITIONAL ROAST TURKEY

With Duck Fat & Thyme Roast Potatoes, Sage & Onion Stuffing, Winter Vegetables, Chipolatas, Red Wine Gravy & Cranberry Sauce

RED ONION & GOATS CHEESE TART TATIN

Rocket & Sun Blushed Tomato Salad, Toasted Pinenuts & a Sticky Balsamic Glaze

CRAFT BEER BATTERED HADDOCK GOUJONS

With Mushy Peas, Lemon & Tartare, served with Salt & Vinegar Seasoned Skinny Fries

PEANUT BUTTER CHICKEN CURRY

Served with Braised Rice, topped with Crushed Peanuts, Chilli, Spring Onions & Prawn Crackers

UPSIDE DOWN FISH PIE

Smoked Haddock, King Prawn & Pea Gratin, on top of Creamed Potatoes, in a White Wine Parmesan Cream, with Pangrattato Crumb

WILD MUSHROOM & TRUFFLE LINGUINE

In Season Wild Mushrooms, in Herb Cream & Truffle Sauce, with Fresh Chives & Freshly Sliced Truffle

- INDULGE OUT FOR A LITTLE MORE -

BREAST OF CHICKEN

Stuffed with a Pulled Ham Hock, Tarragon & Cream Cheese Mousse, Buttered Asparagus, Dauphinoise Potato, Mushroom & Roast Chestnut Sauce (+£4.00 Supplement)

GRILLED SEABASS FILLET

With Roasted Vine Tomato & Nduja Sausage Gnocchi, Garlic & Parmesan Tenderstem Broccoli, Baby Basil Dressing (+£6.00 Supplement)

SLOW COOKED BEEF SHIN BOURGUIGNON

Rich Red Wine Sauce, with Pearl Onions, Mushrooms, Smoked Pancetta, served with a Creamy Mustard Mash & Roasted Vegetables (+£6.00 Supplement)

- SIDES -

SEASONED FRIES £4.00

CAJUN FRIES £4.00

CAULIFLOWER CHEESE £6.00

With Crispy Bacon & Herb Crumb

MAPLE GLAZED CHANTENAY CARROTS £6.00

TENDERSTEM BROCCOLI £6.00

With Grated Goats Cheese, Lemon & Hazelnut

CREAMED POTATOES £5.00

CAESAR SALAD £6.00

With Parmesan Shavings, Croutons, Garlic & Chive Mayonnaise Dressing

- DESSERTS -

LEMON POSSET

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA)

COCONUT & LIME PANNACOTTA

Caramelised Pineapple, Crisp Coconut Tuile Biscuit with Lychee Sorbet (GFA)

STICKY TOFFEE PUDDING

Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

WARM BLUEBERRY & ALMOND TART

White Chocolate Anglaise & Blueberry Ice Cream

AFFOGATO

3 Scoops Vanilla Ice Cream, with Homemade Shortbread & Freshly Brewed Espresso