



2011



CHRISTMAS FAYRE MENU

Served from Thursday 1st December 2011

★★★

Chef's Soup of the day

With a crusty roll and butter

Baked Camembert

A camembert wheel oven baked until nice and gooey with a freshly baked pepper bread, grapes, celery and homemade chutney

Chef's Smoked Salmon, Prawn and Melon

Tossed in Chefs dressing and served on lettuce leaves

Gateaux of Haggis Neeps & Chappit Tatties

Presented in a Glenlivet whisky and wholegrain mustard reduction

Lemon Sole Goujons

Tender lemon sole goujons with crisp salad and tartare sauce dip

★★★

Grilled Fillets of North Sea Halibut

Served with prawns in a delicious lobster and cognac sauce

Slow Roasted Ayrshire Turkey

With chestnut stuffing, chipolatas and turkey jus

Roast Rib of Angus Beef

Delicious roasted beef in red wine jus with Yorkshire puddings

Wild Mushroom Risotto (V)

Pan seared mushrooms & onions bound in our creamy sauce shaved parmesan and a peppered rocket salad

Seared Fillet of Pork

with black pudding and a lemon, thyme and port sauce

*All of the above served with roast
and boiled potatoes and seasonal vegetables*

★★★

Christmas Pudding

smothered with lashings of piping hot brandy sauce

Seasonal Berry Brulee

Chef's selection of seasonal berries simmered in our own crème brulee

Chef's Baileys Cheesecake

Chefs own cheesecake with freshly whipped cream

Cherries Jubilee

Hot cherries in mulled wine over vanilla ice cream

Cheese and Biscuit Selection

★★★

Warm Mincemeat Pies

One Course £15.00, Two Courses £19.00, Three Courses £23.00
Booking is essential; please call us on 01333 312200 to confirm your arrangements