

FESTIVE Table-D'hote DINNER

STARTERS

Rich & Creamy Sweet Potato and Butternut Squash Soup (V)
Served with a Crusty Bread Roll

Mc Sween's Haggis Parcels Baked in a Light Puff Pastry
On a Bed of Crisp Mixed Salad & Garnished with Cumberland Sauce

Wellwood's Home-Made Chicken Liver Pate
Served with Scottish Oatcakes with Mixed Salad and Home-Made Red Onion Relish

Traditional Prawn Cocktail Bound in Home-Made Marie Rose Sauce
Accompanied with Lettuce, Tomato, Cucumbers and Crispy Bread Sticks

Chargrilled Vegetable Terrine (V)
Aubergines, Courgettes & Mixed Peppers Layered with Tomato Coulis

CELEBRATION MAIN COURSE

Traditional Roast Turkey
*Served with Turkey Gravy, Pigs in Blankets, Brussel Sprouts, Roast Parsnips
Carrot Batons, Roast Potatoes and Stuffing*

Roast Beef
*Served with Beef Gravy, Pigs in Blankets, Brussel Sprouts, Roast Parsnips
Carrot Batons and Roast Potatoes*

Oven Roasted Scottish Salmon with Creamy Hollandaise Sauce
*On a Bed of Creamy Chive Mash Accompanied by Brussel Sprouts,
Roast Parsnips and Carrot Batons*

Vegetarian Christmas Pie
*Mixture of Leek, Mushrooms, Cranberries, Potatoes, Green Lentil, Thyme & Chestnuts all under a Puff Pastry
Top & Served with Brussel Sprouts, Roast Parsnips, Carrot Batons and Roast Potatoes*

CHEERY HOME-MADE DESSERTS

Traditional Christmas Pudding with Brandy Sauce

Warm Chocolate Fondant with Passion Fruit Ganache
Served with Haagen-Dazs Salted Caramel Ice Cream, Caramelised Nut Fillings and Chocolate Tuile

Sacher Torte with Cherry Filling
*Layers of almond sponge cake soaked in rum & orange syrup layers with dark chocolate ganache, cherry jelly
and topped with mirror glaze*

Strawberry Profiteroles with Strawberry & Chantilly Cream

Mango Mousse