

# **Christmas Menu 2011**

## **Starters**

### *Winter Vegetable Broth*

*A Traditional Warmer bursting with chunky Vegetables*

### *Breaded Brie with Cranberry and Orange Relish*

*Crisp Coated, Deep Fried Brie Wedges with our own home made relish*

### *Home made Chicken Liver Pate with Rowan Jelly and Oatcakes*

*Delicious melt in the mouth chicken Liver Pate enhanced with fresh cream and sherry*

## **Mains**

*Roast local Turkey, Skirly, Stuffing, Bacon Wrapped Sausage, Cranberry Sauce and Home made Gravy*

*Roast Rib of Scottish Beef with home made Yorkshire Puddings and Creamed Horse Radish*

*Plumped chicken Breast stuffed with Haggis and wrapped in Bacon all coated in Delicious Balmoral Sauce (Cream, Mushrooms and Whiskey)*

*North Sea Sole stuffed with Prawn Mousse, Drizzled with a creamy White wine Sauce- Garnished with Grapes*

*Butternut Squash with Roasted Vegetables topped with melted Mozzarella cheese served on a Tomato Coulis*

*All the above served with Roast Potatoes, Boiled Baby Potatoes and Fresh Seasonal Vegetables*

## **Desserts**

*Traditional Christmas pudding with Rum Custard*

*Cranacan Ice-cream with Raspberry Coulis Drizzle*

*Cheese and Biscuits with Chutney*

*Warm Mince Pies with Tea or Coffee*

*Liqueur of your choice*

*£18-95 pp*