



THE BALGARTH PINES

8 Dunure Road | Doonfoot | Ayr | KA7 4HR

Tel: 01292 442441

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CHRISTMAS

2018



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THE BALGARTH PINES

GIFT VOUCHERS

Not sure what to buy that special someone who has everything for Christmas?
We have the answer:



THE BALGARTH PINES

GIFT VOUCHER



(Please ask your server for details)



THE BALGARTH PINES

GIFT VOUCHERS

**Two Courses Two People
for £20**
**Including a glass of wine
or soft drink**
The ideal Christmas present!



(Please ask your server for details)

SEASONS GREETINGS FROM EVERYONE AT



THE BALGARTH PINES

TERMS AND CONDITIONS

Festive menus will be served to all parties of 8 or over throughout December (excluding Christmas Day, Boxing Day, Hogmanay & New Year's Day where alternate set menus will be served).

Smaller parties are also welcome to choose this menu throughout December.

Deposit £5 per person required for tables over 8 from 1st December and all bookings Christmas Day, New Year's Eve and New Year's Day



THE BALGARTH PINES

Merry Christmas



Christmas 2018

Lunch Menu

Book your lunch between 1st December to 14th December 2018
and enjoy 10 percent off your food bill

Only parties of ten or more

1st December to 24th December 2018

2 course £13.95 3 course £15.95

Served 12noon - 5pm

Homemade soup of the day
with freshly baked roll

Smoked Chicken Caesar salad
rustic croutons and fresh Parmesan cheese

Fan of melon
with a Compote of Winter Berries and House Sorbet

Smoked Salmon
served with Brown Bread & Butter

Chicken liver pate with an Apple and Cider dressing
served with Red Onion Jam & Oatcakes

Haggis fritters
with Cajun Spiced mayonnaise

Marinated Prawns
served on a bed of Baby Gem lettuce



24 hour slow cooked Turkey

Chipolata sausages, honey roasted vegetables, Goose fat Roast potatoes served with its own juices

Glazed Honey Roast Ham
Roasted root vegetables served with creamed potato and a coarse grain mustard sauce

Cajun Chicken Crepes
glazed with mature cheese and fries

Pan fried breast of Chicken
Creamed potato, roasted root vegetables and a peppercorn sauce

Pan fried Pork Chop with Yorkshire pudding
served with Apple sauce and red wine jus

Spicy Bean and Chickpea Chilli
with wild rice

Classic Battered Fish and Chips
served with Mushy Peas



Christmas sticky sponge pudding, toffee sauce and vanilla ice cream

Lemon tart crushed meringue topping mango puree house sorbet

Mature White Cheddar cheese, Onion chutney and Oatcake biscuits

Meringue Berry Compote and vanilla ice cream

Chocolate salted brownie toffee sauce vanilla ice cream

New Years Day 2019

2 course £15.95 3 course £17.95

Served 12noon - 6pm

Homemade soup of the day
with freshly baked roll

Smoked Chicken Caesar salad
rustic croutons fresh Parmesan cheese

Smoked Salmon
with Brown bread and butter

Fan of melon
with a Compote of Winter Berries and House Sorbet

Chicken Liver pate served with an Apple and Cider dressing,
served with Red Onion Jam & Oatcakes

Haggis fritters
served with Cajun spiced mayonnaise

Marinated Prawns
served on a bed of Baby Gem Lettuce



Individual Steak Pie

Slow braised Scotch Beef, creamed potato, honey roasted vegetables and a rich roast gravy

24 hour slow cooked Turkey

Chipolata Sausage, honey roasted root vegetables, Roast potatoes and Sesame Seed roasted Sprouts served with its own juices

Cajun Chicken Crepes
glazed with Mature Cheese & fries

Glazed Honey Roast Ham
Roasted root vegetables served with creamed potato and a coarse grain mustard sauce

Pan fried fillet of Salmon
with a Honey and Mustard sauce, served with creamed potato and sauteed green beans

Traditional Fish and Chips
with mushy peas

Pan fried Pork Chop with Yorkshire pudding
served with Apple sauce and red wine jus

Spicy Bean and chickpea chilli
with wild rice



Christmas sticky sponge pudding, toffee sauce and vanilla ice cream

Lemon tart crushed meringue topping mango puree house sorbet

Mature white cheddar cheese, onion chutney and Oatcake biscuits

Meringue Berry Compote and vanilla ice cream

Chocolate salted brownie toffee sauce vanilla ice cream

New Years Eve 2018

£39.95 per person

From 6pm



Served 6pm - 9pm



Enjoy a Glass of Bubbly with a wee nibble from the Chef



Pressed Ham & Truffle Terrine



Smoked Salmon, Brown bread and mini capers



Passion Fruit palate cleanser



Roast Sirloin of Scottish Beef, gratin potatoes,
Honey roasted vegetables, rich roast gravy



Chocolate Torte with gold shimmering Profiterole



French Macaroons

Christmas 2018

Dinner Menu

Book your lunch between 1st December to 14th December 2018

and enjoy 10 percent off your food bill

Only parties of ten or more

1st December to 24th December 2018

2 course £15.95 3 course £16.95

Served 5pm - 9.30pm

Homemade Soup of the Day

with freshly baked roll

Smoked Chicken Caesar salad

rustic croutons fresh Parmesan cheese

Smoked Salmon

with brown bread and butter

Fan of Melon

with a compote of Winter Berries and House Sorbet

Chicken liver pate with an Apple and Cider dressing

served with Red Onion Jam & Oatcakes

Haggis fritters

served with Cajun spiced mayonnaise

Marinated Prawns

served on a bed of Baby Gem lettuce



24 hour slow cooked Turkey

Chipolata sausage, honey roasted vegetables Goose fat roast potatoes served with its own juices

Glazed Honey Roast Ham

Roasted root vegetables served with creamed potato and a coarse grain mustard sauce

Cajun Chicken Crepes

glazed with mature cheese and fries

Pan Fried Breast of Chicken

Creamed potato, roasted root vegetables with Peppercorn sauce

Spicy Bean and chickpea chilli

served with wild rice

Pan fried fillet of Salmon

sauteed greens and potatoes

Pan fried Pork Chop with Yorkshire pudding

served with Apple sauce and red wine jus

Pan fried sirloin steak

flat cap mushrooms, roasted tomato & fries (£2.50 supplement)



Christmas sticky sponge pudding, toffee sauce and vanilla ice cream

Lemon tart crushed meringue topping mango puree house sorbet

Mature white cheddar cheese, onion chutney and Oatcake biscuits

Meringue Berry Compote and vanilla ice cream

Chocolate salted brownie toffee sauce vanilla ice cream

Christmas Day 2018

Christmas Day 2018
Adults £65.00 per person
Kids 5-16 £25.00
Served 12noon-6pm

Smoked Salmon
with brown bread and mini capers

Baked Goats Cheese Tart, red onion jam, dressed winter leaves
Sun Blush Tomato and Basil dressing

Parma Ham and marinated Prawns
served with a warm granary bread, olive dressing

Fan of Honeydew Melon
Winter berries in a black cherry jam with Raspberry Sorbet

Smoked Chicken Caesar salad
rustic croutons and Parmesan cheese

Smooth Parfait of Chicken livers
served with Oatcakes and a Caramelised Red Onion Jam

Traditional Slow cooked vegetable and barley broth
with warm baked bread



House Sorbet



24 hour slow cooked Turkey
Chipolata sausage, honey roasted root vegetables, Roast potatoes and sesame seed roasted sprouts served with its own juices

Roast Sirloin of Beef
Duck fat roast potatoes, Honey roasted root vegetables and Yorkshire pudding

Pan fried breast of Duck
with honey glazed vegetables and Red wine jus

Pan fried fillet of Sea Bass
with garlic Prawns

Spicy Bean and chickpea chilli
with wild rice

Pan fried breast of chicken
topped with a sage onion crust, honey roasted root vegetables, Yorkshire pudding and Pan Gravy

Slow roast leg of lamb
mint gravy roasted root vegetables and Yorkshire Pudding



Christmas sticky sponge pudding, toffee sauce and vanilla ice cream

Lemon tart crushed meringue topping mango puree house sorbet

Mature White Cheddar Cheese, Onion chutney and Oatcake biscuits

Meringue Berry Compote and Vanilla Ice Cream

Chocolate salted brownie toffee sauce vanilla ice cream

Boxing Day 2018

Boxing Day
2 course £15.95 3 course £17.95
Served 12noon - 6pm

Homemade Soup
with a freshly baked roll

Smoked Chicken Caesar Salad
with rustic croutons and fresh Parmesan cheese

Smoked Salmon
served with Brown Bread & Butter

Fan of melon
with a Compote of Winter Berries and House Sorbet

Chicken liver pate with an Apple and Cider dressing
served with Red Onion Jam and Oatcakes

Haggis fritters
served with Cajun Spiced mayonnaise

Marinated Prawns
served on a bed of Baby Gem Lettuce



Slow braised Scotch Beef Steak pie
creamed potato, honey roasted vegetables and a rich roast gravy

24 hour slow cooked Turkey
Chipolata Sausage, honey roasted root vegetables, Roast potatoes and sesame seed roasted Sprouts served with its own juices

Cajun Chicken crepes
glazed with Mature Cheddar cheese & fries

Glazed Honey Roast Ham
Roasted root vegetables served with creamed potato and a coarse grain mustard sauce

Pan fried fillet of Salmon with a Honey and Mustard Sauce
served with creamed potato and sauteed green beans

Traditional Fish & Chips
with mushy peas

Pan fried Pork Chop with Yorkshire pudding
served with Apple sauce and red wine jus

Spicy Bean and chickpea chilli
with wild rice



Christmas sticky sponge pudding, toffee sauce and vanilla ice cream

Lemon tart crushed meringue topping mango puree house sorbet

Mature White Cheddar Cheese, Onion chutney and Oatcake biscuits

Meringue Berry Compote and Vanilla Ice Cream

Chocolate salted brownie toffee sauce vanilla ice cream