

Christmas Day

Adults £65.00 per person

Kids 5 - 15 £25.00

Served 12noon - 5pm

Duo of Smoked Ayrshire Salmon

Cured and Hot Smoked with Beetroot and Gin Compote

Trio of Melon and Berry Compote

With House Sorbet, Mint and Vanilla Syrups

Pressed Ham Hock Terrine

Served with Onion Marmalade, Haggis Bon Bon, Truffle Dressing, and a Rye Bread Wafer

Traditional Slow Cooked Vegetable and Barley Broth

With warm baked bread

Champagne and Elderflower Palette Cleanser

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

Dauphinoise Potatoes and a Button Onion and wild Mushroom jus

Pan Fried Fillet of Sea Bass

Roasted Vine Tomatoes, Sweet Peppers & Onion, and a Garlic & Basil Reduction

Breast of Maize Fed Chicken

Pea Pure, Gratin Potato and Pink Peppercorn Café Au Lait

Christmas Sticky Sponge Pudding

Butterscotch Sauce and Fruit Compote

Glazed Lemon Tart

Baby Pears, Mango Coulis and Blackberry Ice Cream

Selection of Cheese and Biscuits

Grapes, Apple Chutney, Truffle Honey and Oatcakes

Salted Caramel Cheesecake

Griottines Cherries and Vermicelli Chocolate Swirls

House Petit Fours

Boxing Day

2 courses £18.95 | 3 courses £21.95
Served 12noon - 5pm

Homemade Soup of the Day

With freshly baked roll

Trio of Melon and Berry Compote

With House Sorbet, Mint and Vanilla Syrups

Roasted Chicken Skewers

With Satay Sauce

Chicken Liver Pate

With Truffle Honey and oatcakes

Roasted Mediterranean Tart

With Tomato and Basil Sauce

Steak and Ale Pie

In a Pie Base, Creamy Mashed Potato Topping, served with Root Vegetables and Minted Marrowfat Peas

24 Hour Slow Cooked Turkey

Chipolata sausage, honey roasted root vegetables, roast potatoes and sesame seed roasted sprouts

Cajun Chicken Crepes

Glazed with mature cheese & fries

Traditional Fish and Chips

With mushy peas

Teriyaki Chicken Noodles

With Garlic Bread

Christmas Sticky Sponge Pudding

Butterscotch sauce and Fruit Compote

Raspberry and White Chocolate Roulade

With lemon curd jam and honeycomb ice cream

Selection of Cheese and Biscuits

Grapes, Apple Chutney, Truffle Honey and Oatcakes

Strawberry Cheesecake

With Ice Cream and Berry Compote

New Years Eve

restaurant with live music
conservatory or snug area
Dinner seated 7pm for service 730pm
£40pp

Enjoy a Glass of Bubbly



Cappuccino of Wild Mushrooms

And truffle

or

Chicken Liver Parfait

Orange marmalade and a mini Brioche Bun

or

Smoked Salmon marinated in Sipsmith Gin

Beetroot spaghetti and a Lemon dressing



Pan Fried Fillet of Sea Bass

Roasted Garlic, Vine Tomato Confit and Fresh Basil dressing



Balgarth Palette Cleanser



Roast Sirloin of Beef

Gratin potatoes, Haggis Bon Bon, Glazed Carrots, with a Red Wine Jus

or

Pan-Fried Breast of Chicken

Stuffed with Haggis, wrapped in Parmaham with creamed potatoes, Button Onion and bacon jus



Raspberry Delice

Dried Raspberries and Raspberry Sorbet



French Macarons



Midnight – Pies for The Bells

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With House Sorbet, Mint and Vanilla Syrups

Roasted Chicken Skewers

With Satay Sauce

Chicken Liver Pate

With Truffle Honey and oatcakes

Roasted Mediterranean Tart

With Tomato and Basil Sauce

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