

Adults £65.00 per person Kids 5 - 15 £25.00 Served 12noon - 6pm

Pan Fried Chicken Skewers

With Curried Asian Slaw and Garlic Butter

Crispy Chilli Beef
On a Winter Salad, with Sesame Seeds & Honey Dressing

Balgarths Own Christmas Prawn Cocktail

Served with Brown Bread & Butter

Seasonal Melon and Winter Fruits

With House Sorbet and Honey Dressing

Pressed Ham Terrine

Served with Red Onion & Fig Chutney and Apple & Cider Dressing

Traditional Slow Cooked Vegetable and Barley Broth

With warm baked bread

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

Spiced Vegetable Risotto

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

Baked Alaska

Served with Hot Toffee Sauce

Selection of Cheese

Oatcakes, grapes, honey & apple

Crushed Meringue Berry Compote

Chocolate and Orange Torte

Chocolate Ice Cream & Honey Syrup

Raspberry and Vanilla Cheesecake

Cherry compote and berry ice cream

Martin's Eton Mess

Berries, Vanilla Ice Cream and Mango & Raspberry Coulis



2 courses £16.95 | 3 courses £18.95 Served 12noon - 6pm

Homemade Soup of the Day

With freshly baked roll

Caesar Salad

Rustic croutons and fresh parmesan cheese Plain or add Chicken

Balgarth Deep Fried Chickin Lickin Chilli Chicken with Garlic Mayo

Marinated Chicken Skewers

On a bed of Asian Slaw and Garlic Mayonnaise

Chicken Liver Pate

With Truffle Honey and oatcakes

Crispy Chilli Beef

On a crisp Salad with Sesame Seeds & a Teriyaki Dressing

Balgarth Nachos with Cheese Sauce

Add Chicken or Bacon

Steak and Ale Pie / Spicy Haggis Pie / Spicy Lamb Pie All 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

Overnight Slow Cooked Honey Glazed Ham

With a coarse grain mustard sauce, roasted root vegetables and creamed potato

Traditional Fish and Chips

With mushy peas

Ultimate Balgarth Beef Burger with Mac & Cheese Bites

And Spicy Salsa

Spiced Vegetable Risotto

Christmas Sticky Sponge Pudding Toffee sauce and vanilla ice cream

Lemon Meringue Pie

With lemon curd jam and honeycomb ice cream

Selection of Cheese

Truffle Honey and oatcake biscuits

Caramel Carrot Cake

Vanilla ice cream and caramel sauce

Salted Caramel Torte

Caramel sauce and honeycomb ice cream

Homemade Cheesecake

With Ice Cream



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Homemade Soup of the Day

With freshly baked roll

Caesar Salad

Rustic croutons and fresh parmesan cheese Plain or add Chicken

BFC

Balgarth Deep Fried Chickin Lickin Chilli Chicken with Garlic Mayo

Marinated Chicken Skewers

On a bed of Asian Slaw and Garlic Mayonnaise

Chicken Liver Pate

With Truffle Honey and oatcakes

Crispy Chilli Beef

On a crisp Salad with Sesame Seeds & a Teriyaki Dressing

Balgarth Nachos with Cheese Sauce

Add Chicken or Bacon

Steak and Ale Pie / Spicy Haggis Pie / Spicy Lamb Pie

All served with Root Vegetables and Minted Marrowfat Peas

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Caramel Carrot Cake

Vanilla ice cream and caramel sauce

Salted Caramel Torte

Caramel sauce and honeycomb ice cream

Homemade Cheesecake

With Ice Cream