



FESTIVE Dinner



2 COURSES £17.95 | 3 COURSES £21.95

CHEF'S SOUP OF THE DAY with warm roll and butter

SMOKED SALMON AND PRAWNS with marie rose sauce and crusty bread

ROSE OF MELON with Parma Ham, coulis and fruits

CREAMY GARLIC MUSHROOMS on a toasted ciabatta

BRUSSELS PÂTÉ with oatcakes, chutney and salad

MOZZARELLA MELTS sticks of mozzarella with a crispy coating and a sweet chilli sauce



HOMEMADE STEAK PIE with puff pastry lid, potatoes and vegetables

SLOW COOKED DAUBE OF BUFFALO FARM BEEF in a Guinness & herb gravy, mash and vegetables

BBQ CHICKEN & CHEESE MELT breast of chicken with bacon, smoky BBQ sauce and melted cheese

BREADED HADDOCK with chips and peas

TRADITIONAL ROAST TURKEY with all the trimmings

POACHED SALMON FILLET with a lemon and dill sauce, potatoes and vegetables

GILVENBANK CHRISTMAS BURGER a 6oz Angus burger, turkey, stuffing and cranberry sauce

ROASTED MEDITERRANEAN VEGETABLE PASTA with rocket, parmesan & green pesto

BALMORAL CHICKEN supreme of chicken breast stuffed with haggis with a pepper sauce



STEAMED CHRISTMAS PUDDING with a vanilla & brandy cream

CHOCOLATE FUDGE CAKE and ice cream

CHEESECAKE OF THE DAY with cream

STICKY TOFFEE PUDDING with toffee sauce and ice cream



TEA, COFFEE AND MINCE PIES

Available from 1st until 24th December 2018