



2011



CHRISTMAS FAYRE MENU

Served from Thursday 1st December 2011

Spiced Carrot and Lentil Soup (V)

With a crusty roll and butter

Spiced Bubble & Squeak Cakes (V)

Delicious, on a bed of rocket with crème fraiche

Smoked Salmon, Prawn and Melon

Tossed in Chef's dressing and served on lettuce leaves

Gateau of Haggis Neeps & Chappit Tatties

Presented in a Glenlivet whisky gravy

Steamed Mussels

Steamed in white wine, garlic, & herbs
finished with a cream reduction

Poached Fillet of Tay Salmon

Served with spinach and a white wine and cream sauce

Slow Roasted Ayrshire Turkey

With chestnut stuffing, chipolatas and turkey jus

Roast Rib of Angus Beef

Delicious roast beef in a red wine jus
and served with a Yorkshire pudding

Herby Cheese and Mushroom Roulade (V)

A fantastic, light, delicious dish. Served with
a warm pomegranate salad

Scottish Seafood Crepe

Freshly selected seafood bound in a creamy Mornay Sauce

*All of the above served with roast and
boiled potatoes and seasonal vegetables*

Christmas Pudding

With brandy sauce

Poached Pears

Two hot pears, poached in mulled wine
and served with vanilla ice cream

Homemade Christmas Cheesecake

With pouring cream

Pavilion Cherries Jubilee

Hot cherries in mulled wine over vanilla ice cream

Cheese and Biscuit Selection

Warm Mincemeat Pies

One Course £15.00, Two Courses £20.00, Three Courses £24.00

Includes crackers & party poppers Live music available on selected nights

BOOKING IS ESSENTIAL