Festive Dining

2 COURSES £21.95 • 3 COURSES £27.95* • AVAILABLE FROM
FRIDAY 27TH NOVEMBER UNTIL 24TH DECEMBER

· STARTERS ·

COCK-A-LEEKIE SOUP
Petit pan, whipped butter

SAGE AND PORK STUFFING BON BONS
Candied cranberries, burnt apple puree

SMOKED SALMON
Cornichon, capers, beetroot & orange salad

WHIPPED GOATS CHEESE
Gingerbread crisps, charred pear, balsamic reduction

CHICKEN LIVER PARFAIT
Spiced plum chutney, oatcakes, dressed leaf garnish

BLACK PUDDING, POTATO ROSTI, POACHED EGG
Sriracha hollandaise sauce, crispy onions

· MAINS ·

BUTTER ROAST TURKEY
Sage and onion mousseline, pomme puree, duck fat roast potatoes, creamed Brussels sprouts, honey baked carrot, pigs in blankets, turkey gravy

WILD MUSHROOM AND CHESTNUT GNOCCHI
Spinach, chestnuts, sautéed wild mushrooms, sage butter, parmesan, rocket

PAN FRIED SEABASS
Pea & lemon risotto, crisp leeks, chilli oil

FEATHER BLADE OF BEEF
Roast garlic crushed potato, slow cooked tomato, baked carrot, beef jus, parsnip crisps

PORK & MAPLE SAUSAGE
Chive mash, roast shallot gravy, buttered winter greens

PAN FRIED CHICKEN SUPREME
Sage & onion fondant, tender stem broccoli, garlic & thyme jus

TRADITIONAL STEAK PIE
Seasonal vegetables and potatoes

· DESSERTS ·

CHRISTMAS PUDDING
Brown sugar tuile, rum custard

STICKY TOFFEE PUDDING
Salted caramel ice cream, butterscotch sauce

CHEESEBOARD
Scottish cheeses, apple chutney, crackers

CHOCOLATE MOUSSE TORTE
Creme Fraiche, kirsch gel

• THE GRILL •

Our grill section is served with grilled tomato, flat cap mushroom, onion rings, rocket salad, seasoned fries, choice of sauce – peppercorn, blue cheese, Diane, garlic butter, whisky cream

RIB EYE STEAK 10oz
Intensely rich flavour thanks to the generous marbling

(£12 SUPP)

GRILLED CHICKEN BREAST
Grilled to perfection, juicy and tender

THE CROFT
▪ CROFTFOOT ▪ RESTAURANT ▪ BAR ▪