

THE WESTERTON

CHRISTMAS MENU 2021
LUNCH 12-4.30PM 2 COURSES £15.95 3 COURSES £19.95
DINNER 4.30PM-9PM 3 COURSE £22.95
INCLUDES COFFEE AND A FESTIVE TREAT

TO START

*Hot Smoked Salmon and Prawn Rilletto, Pickled Cucumber and Dill Salad, Lemon Crème Fraiche (GF)
Sweet Potato, Coconut and Chilli Soup (V, VG, GF, DF)
Caramelised Red Onion Tart, with a Goats Cheese and Bistro Salad (V)
Garlic Mushrooms served with Sourdough bread (VG)
Chicken Liver pate served with Arran oatcakes*

THE MAIN EVENT

*Traditional Roast Turkey, Roast Potatoes, Pigs in Blankets, Sage Chestnut and Onion Stuffing, Sprout Fricassee, Maple Roasted Parsnips & Carrots, Cranberry Sauce and Gravy (GF available)
Braised Venison, Deanston Whisky & Wild Mushroom Casserole, Buttered Mash Potato, Maple Roasted Parsnips and Carrots
Christmas Nut Roast, Parmentier Potatoes, Sage Chestnuts & Onion Stuffing, and Maple Roasted Parsnips and Carrots (VG)
Pan Fried Sea Bass, Braised Winter Greens, Parmentier Potatoes, Crispy Leeks and Lemon Sauce (GF)
Vegan Haggis and Butternut Squash Wellington, Clapshot, Maple Roasted Parsnips & Carrots (VG)*

SWEET TREAT

*Traditional Christmas Pudding with Brandy Cream
Trio of Chocolate Truffles & Berry Coulis (GF)
Trio of Sorbets (VG)
Carrot & Parsnip Cake, served with ice Cream or Vegan ice Cream (VG)
Platter of Scottish Cheese, Quince Jelly, Oatcakes - £4 supplement (GF Available)*

**At time of booking please state any special dietary requirements. For tables of 6 or more, a £10.00 pp deposit must be paid and pre-order submitted.*