

Christmas Dinner 2019



STARTERS

WINTER VEGETABLE SOUP

A home-made vegetable & ham soup, made with fresh seasonal vegetables

TOMATO & MOZZARELLA

Fresh tomato & baby mozzarella drizzled with fresh basil olive oil dressing

ANTIPASTO

A selection of meats & fish

ORKNEY MUSSELS

Black shelled mussels cooked in a tomato, cream & garlic sauce

CRISPY POTATO SKINS

Deep fried potato skins, served with a tomato & chilli salsa & a garlic mayonnaise

MAIN COURSE

ROAST TURKEY

Roast Turkey Crown served with all the trimmings

SIRLOIN STEAK

Sirloin steak served with a choice of either a Pepper or Diane sauce

HAGGIS CHICKEN

Chicken breast stuffed with haggis wrapped in bacon & served with a cream n mushroom sauce

SEABASS FILLET

Filletted Seabass served in a cream, prawn, tarragon & white wine sauce

NOISETTES of LAMB

Noisettes of lamb served on boulangere potatoes with red currant & mint jus

VEGETABLE STROGGANOFF

A selection of fresh vegetables & mushrooms cooked in a paprika & cream sauce served with rice

CHOICE OF PIZZA OR PASTA

(dishes marked with * not included)

DESSERTS

Christmas pudding with Brandy Sauce or cream

Or

A Dessert from the cabinet

£22.00 per head

Served from 12pm

All of the above main courses are served with vegetables & potatoes unless otherwise stated.

Home-made chips add an extra £1.00

