BARONY CASTLE

FESTIVE MENU

STARTER

Chef's Seasonal Soup of the Day, Warm Bread Roll (GF on request)

Goats Cheese and Caramelised Red Onion Arancini,
Tomato and Basil Dip (V)

Chicken and Apricot Terrine, Piccalilli, Melba Toast (GF on request)

Smoked Salmon Roulade, Cucumber Jelly, Chive Crème Fraiche, Lemon (GF)

MAIN COURSE

Roast Lothian Turkey, Bacon wrapped Chipolatas, Sage and Onion Stuffing,
Roast Potatoes, Brussel Sprouts, Honey Roast Parsnips, Carrots,
Cranberry Sauce, Gravy (GF on request)

Braised Shin of Beef, Parsley Mash Potatoes, Charred Carrot, Broccoli,
Mushroom jus (GF)

Grilled Fillet of Cod, Baby Roast Potatoes, Samphire, Roasted Cherry Tomatoes,
Dill Cream (GF)

Sweet Potato, Chestnut and Cranberry Loaf, Roast Potatoes, Brussel Sprouts,
Honey Roast Parsnips, Carrots, Cranberry Sauce (V, VEG)

DESSERT

Brandy-soaked Christmas Pudding, Brandy Sauce (GF, V)

Winter Berry Eton Mess Cheesecake, Chantilly Cream (V)

Gingerbread Roulade, Gingerbread Ice Cream (V)

Clementine and Prosecco Torte (GF, V)

2 COURSES: £27.00 | 3 COURSES: £33.00

A service charge of 5% will be applied. 100% of this goes to our employees.