



THE 1629 RESTAURANT CHRISTMAS PARTY MENU

Starters

Fantail of Melon

With seasonal fruits, raspberry gin syrup, finished with Champagne sorbet

Scottish Salmon & Prawn Platter

Smoked Scottish salmon and prawn Marie Rose with salad

Champignon Farcis

Mushrooms filled with pate, deep fried in crispy batter served with rocket and garlic mayo

Chargrilled Roasted Red Pepper & Tomato Soup

with Basil and savoury croutons

Main Course

Traditional Roast Turkey

Served with kilted sausages, skirlie, natural gravy and cranberry sauce

Loin of Pork

Roasted pork loin topped with haggis, onion chutney and bacon and finished with cider gravy

Grilled Sirloin Steak Garni

*Served with tomato, onion rings, peas, thick cut chips and Café de Paris butter
£4.50 extra*

Roast Sirloin of Scottish Beef

Served with wild mushrooms and red wine jus

Grilled Fillet of Seabass Caprese

Seabass fillet on a bed of seasonal salad with buffalo mozzarella cheese, savoury croutons and finished with balsamic dressing

Mediterranean Vegetable Risotto

Mixed vegetable risotto with garlic bread and rocket

Dessert

Traditional Christmas Pudding

Served with brandy sauce and winter berries

Trio of Chocolate

*Chocolate tiramisu
White chocolate profiterole
Chocolate torte*

Baked Lemon Meringue Pie

Served with whipped fresh cream and strawberry compote

Sticky Toffee Ice Cream Sundae

Sticky toffee pudding, vanilla ice cream, caramel sauce finished with fresh cream.

Coffee with Mints

THE SALT CELLAR RESTAURANT CHRISTMAS MENU

Starters

Fantail of Melon

Served with seasonal fruits

Chargrilled Roasted Red Pepper & Tomato Soup

Served with crusty bread

Pâté Maison

Chicken liver pâté with seasonal salad, onion chutney and Scottish oatcakes

Prawn Cocktail

Traditional prawn cocktail

Main Course

Traditional Roast Turkey

Served with kilted sausages, skirlie, natural gravy and cranberry sauce

Baked Fillet of Salmon Caprese

Fillet of salmon on seasonal salad and buffalo mozzarella, and finished with savoury croutons

Wild Mushroom Risotto

with rocket and garlic bread

Roast Loin of Pork

Served with apple sauce and cider gravy

Baked Lasagne Al Forno

Baked Italian meat lasagne with seasonal salad and garlic bread

Grilled Sirloin Steak Garni

*with tomato, onion rings, peas, thick cut chips and Café de Paris butter
£4.50 extra*

Dessert

Chocolate Tiramisu

Traditional Italian trifle

Sticky Toffee Ice Cream Sundae

Sticky toffee pudding, vanilla ice cream, caramel sauce finished with whipped cream

Mandarin Orange Cheesecake

with strawberry compote and fresh cream

Traditional Christmas Pudding

Served with brandy sauce and winter berries

Coffee with Mints