

Cranachan Festive Menu 2019

Available Thursday, Friday and Saturday evening from 5.30pm

Thursday 2 Courses £16.95 3 Courses £19.95

Friday and Saturday 3 Courses £22.95

Starters

Crayfish Cocktail (gf)

Bloody Mary sauce and baby gem lettuce

Wild Mushroom and Ricotta Pate (v)

with melba toast and dressed leaves

Cullen Skink

smoked haddock, leeks, potato, and corn in a creamy broth

Chicken Liver Pate (gf)

red onion chutney and Scottish oatcakes

Soup of the Day (v)

Served with rustic bread

Mains

Traditional Turkey

Serrano ham wrapped turkey roulade, stuffed with sage and onion. Chipolatas, roast potatoes, seasonal greens and cranberry sauce

Featherblade of Beef (gf)

Slow cooked with baby carrots, shallots and mushrooms served with creamed mash

Butternut Squash, Mushroom and Spinach Stroganoff (v)(gf)

served with wild rice and toasted walnuts

Roast fillet of Scottish Salmon (gf)

crayfish volute, seasonal vegetables and roast potatoes

Desserts

Christmas Pudding

brandy sauce

Cranachan (gf)

whipped whisky cream, toasted oats, fresh raspberries and honey

Sticky Toffee Pudding

with vanilla ice cream

Selection of Cream O'Galloway Ice Cream (gf)

Chocolate sauce and berries

We've noted gluten free and vegetarian options. Please contact us for further dietary requirements. Vegan options available on request.