



## **THE GROUSE & CLARET RESTAURANT**

### *Festive Menu (B) 2019*

#### **Appetisers on arrival**

**Whipped goat's cheese mousse on a beetroot salad garnished  
with herby croutons & salted pecan nuts (V)**

**Gin & dill Gravdax with a celeriac & endive salad**

**Duck rillettes served with toasted sourdough & homemade piccalilli**

**Thai crab cakes on an Oriental salad with a sweet chilli dressing**

**Game terrine with toasted brioche & a cranberry relish**

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**A wee cup of soup (v) or sorbet (V)**

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**Traditional roast turkey served with all the trimmings**

**Supreme of Perthshire pheasant with a Marsala & crab-apple jus**

**Wild Highland venison Wellington with a juniper berry, blackcurrant & port sauce**

**Grilled fillet of hake in a crayfish bisque garnished with prawns & crayfish**

**Wild mushroom roulade with a warm tomato dressing(V)**

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**Christmas pudding with brandy custard & ice cream**

**Warm chocolate brownie with ice cream**

**Tia Maria & coffee crème brulee**

**Cranberry, pomegranate & pistachio Pavlova**

**Cheeses with celery, grapes, quince jelly & biscuits**

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**Coffee & Fudge**

**We add an optional 10% service charge to tables of 6 or more**

**Please inform us if you have allergies as not all ingredients are listed**

**£38 pp**