



**THE GROUSE & CLARET RESTAURANT**  
*Festive Menu 2019 (A)*

**Chef's soup of the day (v)**

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

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

**Duck rillettes served with toasted sourdough & home made picallili**

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**Traditional roast turkey with all the trimmings**

**Grilled fillet of hake in a crayfish bisque**

**Mediterranean vegetable & feta crumble (V)**

**Highland venison casserole with chestnuts in a rich red wine sauce**

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

**Warm chocolate brownie & ice cream**

**Tia maria & coffee crème brulee**

**Cranberry, pomegranate & pistachio Pavlova**

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**Coffee & Fudge**

**£28 per person**

**AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE**

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