



The Grouse & Claret Restaurant

Festive Menu 2017 (A)

Chicken liver pate served with spiced cranberry chutney & Melba toast

Smoked salmon tartare with a sweet mustard & dill dressing

A warm spinach, goat's cheese & mushroom roulade with baby leaves (v)

Chef's soup of the day (v)

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Traditional roast turkey with all the trimmings

Grilled fillet of salmon with a Parmesan crust & salsa verde

A filo parcel with aubergine, mushrooms & chestnuts (v)

Fillet of pork with an apple & Calvados sauce

Venison & chestnut casserole

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Christmas pudding with brandy custard & ice cream

Blood orange & lemon posset with almond shortbread

Chocolate truffle Marquis

Espresso martini cheesecake

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Coffee & Fudge

£26 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