



## CHRISTMAS FAYRE 2022

2 Courses £24.50pp    3 courses £29.95pp

### Starters

#### CHEF'S SOUP OF THE DAY

(vegetarian option available)

#### GRAVLAX OF SCOTTISH SMOKED SALMON

with a quenelle of crab meat, avocado, pickled cucumber and horseradish crème fraîche

#### LIGHTLY SMOKED DUCK

with an orange mandarin salad and hoisin sauce

#### CHANTERELLE AND OYSTER MUSHROOM PÂTÉ (VE)

with toasted sourdough and a spiced plum chutney

### Mains

#### SLOW ROASTED LOCAL TURKEY

with kilted sausage, red cabbage, winter vegetables, mixed potatoes, cranberry sauce and oatmeal stuffing

#### ROAST SIRLOIN OF BEEF

with Yorkshire pudding, red cabbage, winter vegetables, mixed potatoes and horseradish sauce

#### GRILLED SCOTTISH SEA TROUT AND BROWN BUTTER PRAWNS

on a cushion of Dauphinoise potatoes, asparagus and green beans

#### BUTTERNUT SQUASH AND ROASTED BEETROOT WELLINGTON (puff pastry) (VE)

with a balsamic glaze, winter vegetables and sweet potato fries

### Desserts

#### CHEF MARTIN'S CHRISTMAS PUDDING

with Martell brandy sauce

#### RASPBERRIES AND MERINGUE SUNDAE

with fresh cream and ice cream

#### DUO OF OLD FASHIONED ICE CREAM (V)

Rum & Raisin and Dark Chocolate & Amarena Cherry

#### BANOFFEE TRIFLE

with toffee sauce

#### SPECULOOS MIXED BERRIES TART (VE)

(vegan biscuit pastry)

Team Garlogie would like to take this opportunity to wish all of our much valued customers a wonderful Christmas and a prosperous 2023.