



CHRISTMAS MENU 2021

2 Courses £18.50pp 3 courses £24.50pp

Starters

CHEF'S OWN CHICKEN BROTH SOUP (DF)

CHEF'S OWN ROASTED RED PEPPER & BASIL SOUP (VE) (GF*) (DF*)

SMOKED SALMON AND TROUT TERRINE (GF*)

served with oatcakes and horseradish dressing

EMMENTAL CHEESE SOUFFLÉ

served with a beetroot chutney

Mains

LOCAL ROAST TURKEY AND TRIMMINGS (GF*)

served with oatmeal stuffing, roast potatoes and seasonal vegetables

SCOTTISH TOPSIDE OF BEEF AND YORKSHIRE PUDDING (GF*)

served with a red wine and wild mushroom jus, roast potatoes and seasonal vegetables

SCOTTISH SALMON ENCRUSTED WITH HERBS AND CRANBERRIES (GF*)

served with a lemon infused oil, roast potatoes and seasonal vegetables

VEGAN WELLINGTON SLICE (GF*)

stuffed with a smoked red pepper and redcurrant chutney

served with a vegetable jus, roast potatoes and seasonal vegetables

Desserts

GARLOGIE CHRISTMAS PUDDINGS

served with brandy sauce

BANOFFEE ROULADE

served with honeycomb ice cream

STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

served with strawberry ice cream

BELGIAN CHOCOLATE AND CLEMENTINE TORTE (GF) (VE)

served with orange sorbet

The Quinn family and the team at Garlogie would like to wish all our valued customers a very Happy Christmas and we thank you for your continued support.

GF* - Gluten Free Option Available DF* - Dairy Free Option Available