

GARLOGIE INN

CHRISTMAS MENU 2019

Chef's Own Cream of Chicken Soup

Lentil & Winter Vegetable Soup (Ve GF)

Chef's Own Chicken Liver & Cranberry Pâté
served with clementine marmalade and wholemeal toast

Scottish Smoked Salmon & King Prawn Terrine
served on baby leaf salad and dressed with horseradish and lime crème

Beetroot & Ginger Falafel with Hummus (Ve GF)

Baked Brie served with Ciabatta and topped with Pomegranate and Walnuts (V)

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Roast Turkey & Oatmeal Stuffing with Trimmings and Seasonal Vegetables

Roast Beef with a Merlot & Wild Mushroom Jus
served with a Yorkshire pudding and seasonal vegetables

Grilled Lemon Sole with a Chive & Lemon Butter on a bed of Dauphinoise Potatoes

Chef's Own Mediterranean Tart served with Potatoes and Seasonal Vegetables (V)

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Banana & Salted Caramel Mini Pavlova with Ice Cream

Paul's Own Cloutie Dumpling in a Martell Brandy Sauce

Chocolate Tart served with White Chocolate Sauce and Orange Mascarpone Cream

Salted Caramel & Chocolate Cheesecake (Ve)

Festive Duo of Ice Cream
Christmas pudding and spiced plum flavours

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1 Course - £12.95

2 Courses - £17.75

3 Courses - £22.95

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

For environmental reasons, we have decided that Christmas crackers will not be provided this year. We will be donating the cost to a local charity and appreciate your understanding.