

BOAT YARD LOCHWINNOCH

Festive Menu

Served from 12noon

Two Courses £31.95 | Three Courses £39.95

Starters

- Chicken Liver Pâté
red onion marmalade, toasted brioche
- Haggis Pakora
spiced onions, yoghurt & mint dressing
- Duo of Galia & Cantaloupe Melon **VV**
mulled wine berry compôte, lemon sorbet
- Stornoway Black Pudding Stack
poached egg, potato scone, hollandaise sauce,
crisp parma ham

- Seasonal Soup of the Day **VV**
crusty bread, butter
- Honey Glazed Goats Cheese **V**
crostini, beetroot & walnut salad
- Cornets of Smoked Salmon
prawn marie rose, crisp leaves, tomato, lemon wedge
- Buffalo Cauliflower Tempura **VV**
sriracha, pomegranate,
tahini dressing

Main Courses

- Traditional Roast Turkey
sage & cranberry stuffing, honey roast roots,
creamed sprouts, pancetta & chestnuts, roast potatoes, red wine jus
- Smoked Haddock &
King Prawn Gratin
braised leeks, lemon & parsley cream,
isle of mull cheddar
- Chicken Balmoral
wrapped in parma ham, dauphinoise potatoes,
seasonal greens, peppercorn sauce
- Slow Braised Pork Belly
creamed potatoes, caramelised apples, sautéed broccoli,
red onions & capers, red wine jus

- Slow Cooked Beef & Ale Casserole
button mushrooms, baby onions,
creamed potatoes, roasted root vegetables
- 6oz Grilled Sirloin Steak
portobello mushroom, roasted tomato,
hand cut chips, peppercorn sauce
(£5 supplement)
- Plant Based Christmas Roast **VV**
butternut, kale & apricot roast, sautéed sprouts,
roasted root vegetables, roast potatoes, red wine jus
- Oven Roasted Salmon Fillet
topped with a welsh cheese rarebit,
ratatouille vegetables, pesto dressing

Desserts

- Traditional Christmas Pudding
brandy sauce, vanilla ice cream
- Chilled Lemon Posset
raspberries, meringue pieces, raspberry sorbet
- Selection of Scottish Cheese
oatcakes, plum chutney
- Chocolate Truffle Torte **VV**
raspberry coulis, vegan vanilla ice cream

- Black Forest Coupe
duo of chocolate & vanilla ice cream, meringue pieces,
marinated cherries, rich chocolate sauce
- Berry Ripple Meringue Pavlova
berry compôte, raspberry coulis, chantilly cream
- Baked Vanilla Cheesecake
mango & passion fruit compôte,
coconut ice cream

Sides

- Chipolatas 3.95 | Chipolatas in Bacon 4.95
Fries 4.95 | Hand Cut Chips 4.95
Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5
Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

V Denotes Vegetarian **VV** Denotes Vegan