

# SAMPLE

## CHRISTMAS PARTY NIGHT 2010

### **Homemade Soup of the Day**

*Chefs freshly prepared soup served with crusty bread & butter.*

### **Chefs Pate & Oatcakes**

*A smooth duck and orange pate served with oatcakes, plum & apple chutney and side salad.*

### **Smoked Salmon & Prawn Marie Rose**

*North Atlantic prawns topped with Scottish smoked salmon smothered in our own Marie rose sauce served with a Roll & side salad.*

### **Tempura Battered Vegetables**

*A selection of peppers, baby sweetcorn, cauliflower and green beans*

### **Choice of Fruit Juice**

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### **Roast Turkey & Trimmings**

*Traditional Roast Turkey served with all the trimmings.*

### **Roast Sirloin of Beef**

*Scottish Roast Sirloin served with a caramelised onion, herb & Red wine gravy.*

### **Breaded Scampi**

*Breaded whole tail scampi & side salad.*

### **Scottish Salmon with Cherry Tomato Salsa**

*Oven roasted fillet of Scottish Salmon dressed with Cherry Tomato Salsa.*

*All of the above served with seasonal vegetables & boiled/roast potatoes  
Selections of alternative vegetarian meals and salads are available on request*

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### **Christmas pudding and brandy sauce**

### **Fruits of the Forest Cheesecake.**

### **Santa's sweet of the day**

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### **Coffee & Mints**

**Why not stay the night, we offer a special bed & breakfast rate for the night of your party £22.50 per person based on 2 sharing (single supplements apply).**

**To book please call 01592 742077**