



CHRISTMAS AT CRAIGIELAW

STARTERS

Cauliflower & Chestnut Soup (V,GFA)

Served with Garlic Croutons

Pate De Campagne

Farmhouse Coarse Pork Pate with Pickled Cornichons, Pear & Raisin Chutney
and Oatcakes

Craigiellaw Salmon Gravdax (GFA)

With Dill Crème Fraiche, Pickled Cucumber and Melba Toast

Haggis, Neeps & Tatties (VA,GFA)

Served with whisky sauce

MAINS

Traditional Roast Turkey (GFA)

Served with a Herb & Apricot Stuffing, Pigs in Blankets, Roasted Potatoes, Seasonal
Vegetables & Madeira wine Sauce

Beef Fillet Wellington

With a Duxelles of Mushrooms, Gratin Dauphinoise, Green Beans in Bacon & Bordelaise
Sauce

Pan Seared Seabass Fillet

On a Vegetable Julienne, Fondant Potato and a Mussel & King Prawn Sauce

Goats Cheese Tart Tatin (V)

With Caramelised Onions, Sundried Tomatoes, Boulangère Potatoes, Courgette Fricassee and
Sweet Pepper Dressing

DESSERTS

Christmas Pudding

Served with Vanilla Ice Cream and Salted Caramel Sauce

Pear & Sultana Charlotte

Served with Suzette Sauce

Chocolate & Strawberry Baked Alaska

Flambeed with Cognac

Assiette of Cheese (GF)

Morangie Brie, Blue Murder and Arran Cheddar with Cranberry Chutney & Oatcakes

2 course £31 / 3 course £34
(Xmas menu runs 1st – 24th December)