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# CHRISTMAS AT CRAIGIELAW

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## STARTERS

**Cock – a – Leekie Soup**  
Served with artisan bread

**Chefs Guinea Fowl, Wood Pigeon & Pistachio Terrine**  
Served with Chutney & Oatcakes

**Smoked Salmon & Prawn cocktail**

**Haggis, Neeps & Tatties**  
Served with whisky sauce

**Goats Cheese Tart Tatin**  
with caramelised onion, cranberry herb sauce & salad

## MAINS

**Traditional Roast Turkey**  
Served with sage & onion stuffing, pigs in blankets, roasted potatoes, seasonal vegetables and chestnut & madeira wine sauce

**Grilled Salmon Escalope**  
Served with leek mash, Niçoise ratatouille & tomato bearnaise sauce

**Roasted Lamb Noisette**  
Served with gratin dauphinois & roasted vegetables with rosemary sauce

**Blanquette of Chicken Breast**  
Served with vegetable rice, lemon & tarragon sauce

**Mushroom & Stilton Wellington**  
Served with seasonal vegetables, roast potatoes and onion jus

## DESSERTS

**Christmas Pudding**  
Served with brandy butter ice cream

**French Apple Tart**  
Served with vanilla ice cream

**Milk Chocolate Mousse**  
Served with shortbread

**Cheese Plate**  
Selection of Scottish cheeses served with Oatcakes & grapes

**2 course £29 / 3 course £33**