

Christmas MENU

PRE-ORDER REQUIRED

2 courses £29.95 | 3 courses £35.00pp

TO START

Spiced Parsnip & Local Apple Soup, served with warm, homemade bread (Vg)

Smoked Mackerel Pate, served with melba toast & a potato, chive salad

Butternut Squash, Pearl Onion & Whisky Tartlet, served with dressed rocket (Vg)

Duck & Orange Parfait, served with melba toast & onion chutney

MAIN COURSE

Sirloin Roast Beef, served with wholegrain mustard, mash, red cabbage, winter vegetables and a Harveys Best gravy.

Roast Turkey Ballotine, served with rosemary roast potatoes, seasonal vegetables, sautéed sprouts, kilted pigs & red wine jus

Herb & Garlic Salmon Encroute, served with new potatoes, spinach, caponata sauce

Beetroot & Butternut Squash Wellington, served with roast potatoes, winter vegetables, sautéed sprouts and gravy (Vg)

DESSERT

Christmas pudding, with warm brandy sauce and vanilla ice cream

Baked Alaska - genoise sponge soaked in Kirsch cherry liqueur, finished with triple chocolate ice cream and torched meringue

Cranachan - toasted oats, glayva, whipped cream, raspberries and broken meringue

Selection of local cheeses, oatcakes, grapes, celery and onion chutney. (+£3)

Selection of fruit sorbets (Vg)

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Most of our dishes can be made GF! Let us know your requirements upon ordering.

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