CHRISTMAS
MENU
THE
HOUSE OF
DARRACH
FROM 1ST DECEMBER UNTIL 24TH DECEMBER
www.cawleyhotels.com

HOUSE OF DARRACH CHRISTMAS MENU

STARTERS

FINE CHICKEN LIVER PÂTÉ
Toasted brioche with spiced plum chutney

LIGHTLY SPICED PRAWN MARIE ROSE
Smoked salmon & baby gem salad with apple & cucumber

MELON, MANGO & PINEAPPLE COCKTAIL VV
Passion fruit syrup with coconut sorbet

CHEF'S SEASONAL SOUP
Warm crusty bread

HAGGIS PAKORA
Spiced onions with a minted yoghurt sauce

MAIN COURSES

TRADITIONAL ROAST TURKEY
Onion & sage stuffing with honey glazed root vegetables, roast potatoes, sprouts, chestnuts & pan jus

SLOW COOKED STEAK PIE
In a rich red wine sauce, creamed potatoes, roasted root vegetables

FILLET OF SALMON
Parsley baby potatoes with wilted spinach, garden peas and a lemon dill cream sauce

SWEET POTATO & CHICKPEA CURRY VV
Jasmine rice with toasted flat bread

CLASSIC FISH & CHIPS
Battered sustainable fillet, mushy peas, tartare sauce & lemon

DESSERTS

CHRISTMAS SPICED SPONGE PUDDING
Cranberry, pecans & butterscotch sauce with vanilla ice cream

RASPBERRY RIPPLE MERINGUE
Framboise coulis with Chantilly cream, red berry compôte & vanilla ice cream

ASSIETTE OF BRIE
Arran oaties with red onion chutney

GLAZED ORANGE & LEMON TART
Red berry coulis with raspberry sorbet

LUXURY BELGIAN CHOCOLATE FUDGE CAKE
Served warm with vanilla ice cream & chocolate sauce

SIDES

Chipolatas £2.95 | Chipolatas wrapped in Bacon £3.95

Creamed Sprouts, Pancetta and Chestnuts £3.25 | Honey Root Vegetables £3.50

Braised Red Cabbage £3.50 | Fries £3.25 | Real Chips £3.45

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2 COURSES - 14.95 pp **3 COURSES - 19.95 pp**

Served from 12noon til 5pm

V Denotes Vegetarian VV Denotes Vegan