

The Park Bistro

Park Farm | Linlithgow

FESTIVE DINING MENU 2024

STARTER & MAIN COURSE 24.95 | ADD DESSERT +6.95

STARTER COURSE

Carrot & Red Lentil Soup |Ve|Gf*|
Served with warm bread roll

Brie & Cranberry Crostini
Parma Ham, warm brie, sweet cranberry with balsamic glazed rocket

Scottish Smoked Salmon |Gf|
Orange Winter Salad, citrus & dill creme fraiche

Merlot Poached Pear |Gf|Ve*|
Crumbled stilton, roasted walnut salad with balsamic dress

MAIN COURSE

Traditional Turkey Crown |Gf*|
Roasted potatoes, kilted chipolatas, roasted sage & onion stuffing, traditional sprouts, carrots & cranberry laced jus

Rack of lamb |Gf*|
Buttered mashed potatoes, sautéed spinach, roast vine tomatoes & port jus

Festive Feast Burger
Two hand pressed beef patties in warm brioche with warm breaded Camembert, cranberry glaze, baby gem lettuce & burger sauce. Topped with piggy in blanket. Served with farmhouse fries and house recipe coleslaw.

Cod Fillet |Gf|
Pesto and Parmesan on roast potatoes & root vegetables

Winter Vegetable Lasagne |V|
House prepared mushroom, courgette & spinach lasagne. Served with rocket salad & warm Kalonji flatbread.

(Vegan option available upon request)

DESSERT COURSE

Traditional Christmas Pudding |Gf*|
Juicy sultanas, cider & spiced rum, served with warm brandy sauce

Baileys Cheesecake |Gf|Ve*|
Vanilla & Baileys Irish liqueur cheesecake

Chocolate Orange Fondant |Gf|
Chocolate sponge filled with melted milk chocolate, drizzled with orange syrup, served with vanilla ice cream

Winter Pavlova |Gf|
House prepared mini meringue, Chantilly cream, black forrest fruits & dark chocolate sauce

Gf-Gluten free as standard | Gf* can be adapted to suit Gluten free
Ve- Vegan as standard | Ve* can be adapted to suit Vegan
V- Vegetarian as standard