

The Park Bistro

Park Farm | Linlithgow

FESTIVE DINNER MENU 2025

STARTER & MAIN COURSE 25.95 | ADD DESSERT +6.95

STARTER COURSE

Carrot & Ginger Soup |Ve|Gf*

Warm bread roll

Duck & Orange Pate |Gf*

Sea salt oatcakes, caramelised red onion chutney, house dressed leaves

Black Pudding & Apple Stack

Sweet cranberry jus

Merlot Poached Pear |Gf|Vel

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

Pork Fillet

Wrapped in smoked bacon. Caramelised apple, gratin potatoes, carrots & apple sauce

Festive Feast Burger

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

Beetroot Cured Salmon Fillet |Gf|

Roast potatoes & sautéed spinach

Butternut Squash & Lentil Wellington |Ve|

Roasted potatoes, carrots & sprouts

DESSERT COURSE

Traditional Christmas Pudding |Gf*|V|

Juicy sultanas, cider & spiced rum, served with warm brandy sauce

Baileys Cheesecake |Gf|

Vanilla & Baileys Irish liqueur cheesecake

Winter Pavlova |Gf|V|

House prepared mini meringue, Chantilly cream, black forrest fruits & dark chocolate sauce

Cinnamon Waffle |V|

Warm Belgian butter waffle, cinnamon sugar, vanilla ice cream

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