

The Park Bistro

Two courses (Starter & Main Course) | £22.95
Add Festive Dessert | £6.95

STARTER

Mushroom & Thyme Soup |Gf*|Ve*|

Served with a warm crusty bread roll.

Haggis Bon Bons

House breaded, with sweet chilli mayo & dressed mixed leaves.

Chicken Liver Pate |Gf*|

Park Farm Recipe, Scottish Oatcakes, red onion chutney, mixed leaves.

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, sprouts, carrots & cranberry laced jus.

Pork Fillet |Gf*|

Stuffed with smoked cheddar & pancetta mousse, wrapped in parma ham. Served with roasted potatoes, honey roasted carrots & a sage cream sauce.

Festive Feast Burger

Two hand pressed beef patties with warm breaded camembert, cranberry glaze, baby gem lettuce, burger sauce. Topped with piggy in blanket. Served with Farmhouse Fries & house coleslaw

Chicken Braemar |Gf*|

Black pudding stuffed chicken breast, wrapped in smoked bacon, topped with Grouse Whisky sauce. Served with gratin potatoes, carrots & sprouts.

Cod Fillet |Gf|

Pan seared in garlic & parsley butter with chargrilled courgette, roasted vine cherry tomatoes & crushed potatoes.

Butternut Squ

ash & Lentil Wellington |Ve|

Festive mix of cereals, pulses & nuts in wrapped puff pastry. Served with carrots, sprouts & roasted potatoes.

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