

The Park Bistro

Festive Dining Menu 2023

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*|

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.

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 Squash & 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