



EPICURES *of* HYNDLAND

CHRISTMAS MENU 2017

Monday to Wednesday Two Courses £21.95/Three Courses £25.95
Thursday to Sunday Two Courses £23.95/Three Courses £27.95

Bread and Olives

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Starters

Cream of Celeriac Soup with Truffle Oil

Epicures Antipasti Board (vegetarian option available)

Wild Mushroom, Stilton & Spinach Risotto

House Smoked Duck, Cranberry Chutney with Roasted Figs & Chestnuts

Pan Seared Scallops, Whisky Jus with a Parsnip & Turnip Purée

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Main Course

Each table receives sides of roasted root vegetables & sprouts

Traditional Roast Turkey with Trimmings, Buttered Mash, Sage Stuffing & Red Wine Jus

Pork Loin with Crackling, Apple & Cider Sauce, Goose Fat Roasted Potatoes, and Sage Stuffing

Langoustine & Leek Shellfish Chowder, Garlic Chive Sautéed Potatoes with Freedom Bakery Sour Dough

Sweet Potato and Chickpea Nut Roast, Wilted Spinach, Braised Red Cabbage, and Cranberry Chutney

Roger's Butcher 8oz Grilled Sirloin Steak, Roasted Cherry Tomatoes, Chestnut Mushroom, Sage Stuffing, Buttered Mash with a Peppercorn Sauce (supplement)

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Dessert

Cinnamon Panna Cotta with an Apple & Raisin Compote

Christmas Pudding with Brandy Sauce

Isle of Arran Cheeseboard, Oatcakes and Quince Jelly

Warm Chocolate and Raspberry Brownie with Chantilly Cream

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Coffee and Mince Pie

