

# UPLAWMOOR FESTIVE MENU

2 COURSE STARTER & MAIN £19.95  
3 COURSES £25.95



## **Chefs Soup of the Day**

served with our own homemade roll

## **Smooth Chicken Liver Parfait**

homemade chutney, arran oaties, balsamic glaze

## **Creamy Garlic Mushrooms**

garlic ciabatta, grilled with cheese

## **Prawn Cocktail**

classic Marie rose sauce, brown bread

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## **Traditional Roast Turkey**

pigs in blankets, stuffing, roasted potatoes & vegetables cranberry sauce & pan gravy

## **Slow Braised Featherblade of Beef**

pearl onion and mushroom gravy, creamy mash, seasonal vegetables

## **Goats Cheese and Cranberry Puff Pastry Tart**

sauteed new potatoes, fresh salad

## **Grilled Scottish Salmon**

wholegrain mustard mash, fine beans, leek and white wine cream sauce

## **Are You Adding Dessert?**

**Vanilla Cheesecake** with whipped cream, raspberry coulis

**Warm Christmas Pudding** with brandy custard

**Sticky Toffee Pudding** with vanilla ice cream

**Pear & Toffee Crumble** with vanilla custard



We have assessed our menu allergens: because of the nature of our food operation we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy please speak to a duty manager.

Full allergen information is available on request