COAST LANGBANK

Festive Menu

Served from 12noon

Two Courses £31.95 | Three Courses £39.95

Starters

Chicken Liver Pâté
red onion marmalade, toasted brioche

Haggis Pakora
spiced onions, yoghurt & mint dressing

Duo of Galia & Cantaloupe Melon (VV)
mulled wine berry compôte, lemon sorbet

Stornoway Black Pudding Stack
poached egg, potato scone, hollandaise sauce, crisp parma ham

Seasonal Soup of the Day (VV)
crusty bread, butter

Honey Glazed Goats Cheese (V)
crostini, beetroot & walnut salad

Cornets of Smoked Salmon
prawn marie rose, crisp leaves, tomato, lemon wedge

Buffalo Cauliflower Tempura (VV)
sriracha, pomegranate, tahini dressing

Main Courses

Traditional Roast Turkey
sage & cranberry stuffing, honey roast roots, creamed sprouts, pancetta & chestnuts, roast potatoes, red wine jus

Smoked Haddock & King Prawn Gratin
braised leeks, lemon & parsley cream, isle of mull cheddar

Chicken Balmoral
wrapped in parma ham, dauphinoise potatoes, seasonal greens, peppercorn sauce

Slow Braised Pork Belly
creamed potatoes, caramelised apples,sautéed broccoli, red onions & capers, red wine jus

Slow Cooked Beef & Ale Casserole
button mushrooms, baby onions, creamed potatoes, roasted root vegetables

6oz Grilled Sirloin Steak
portobello mushroom, roasted tomato, hand cut chips, peppercorn sauce (£5 supplement)

Plant Based Christmas Roast (VV)
butternut, kale & apricot roast, sautéed sprouts, roasted root vegetables, roast potatoes, red wine jus

Oven Roasted Salmon Fillet
topped with a welsh cheese rarebit, ratatouille vegetables, pesto dressing

Desserts

Traditional Christmas Pudding
brandy sauce, vanilla ice cream

Chilled Lemon Posset
raspberries, meringue pieces, raspberry sorbet

Selection of Scottish Cheese
oatcakes, plum chutney

Chocolate Truffle Torte (VV)
raspberry coulis, vegan vanilla ice cream

Black Forest Coupe
duo of chocolate & vanilla ice cream, meringue pieces, marinated cherries, rich chocolate sauce

Berry Ripple Meringue Pavlova
berry compôte, raspberry coulis, chantilly cream

Baked Vanilla Cheesecake
mango & passion fruit compôte, coconut ice cream

Sides

Chipolatas 3.95 | Chipolatas in Bacon 4.95
Fries 4.95 | Hand Cut Chips 4.95
Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5
Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

(V) Denotes Vegetarian (VV) Denotes Vegan