

The background features a warm, golden bokeh effect with soft, out-of-focus light circles. Scattered throughout are several hanging ornaments of varying sizes, each with intricate, swirling patterns. Some ornaments are connected to the top by dotted lines, while others are suspended by solid lines. Small, four-pointed starburst motifs are also interspersed among the ornaments.

GARVIE & CO

RESTAURANT • BAR • BAKERY

FESTIVE DINNER MENU

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Available Monday 3rd December – Sunday 6th January (Excluding December 25th and 31st)
3 Courses £25.95 – Includes a glass of bubbly!

SOUP OF THE DAY (v)

With crusty bread & butter

HOT SMOKED SALMON PATE

Toasted rye & preserved lemon

CHORIZO & RED APPLE SAUSAGE ROLL

Spiced tomato & mascarpone sauce

FESTIVE RED SALAD (v)

Red cabbage, red onion, red apple, beetroot & walnut, orange & red currant dressing

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ROAST TURKEY WRAPPED IN SMOKED BACON

Cranberry and apricot stuffing, pigs in blankets, roast and mashed potato, winter vegetables and roast gravy

ROAST BUTTERNUT SQUASH PAPPARDELLE (v)

Parmesan, sage & brown butter sauce

JOSPER GRILLED GAMMON STEAK

Honey glazed carrots, roast potatoes & homemade mustard

MONKFISH WRAPPED IN CRISPY PROSCIUTTO

Samphire & saffron risotto

8OZ JOSPER GRILLED SIRLOIN STEAK (£3.50 supplement)

Served with fries, onion rings, plum tomato, portobello mushroom & peppercorn sauce

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TRADITIONAL CHRISTMAS PUDDING

Served warm with cranberry compote and brandy sauce

ROCKY ROAD BROWNIE

Dark chocolate, white chocolate, marshmallows, shortbread pieces, chocolate sauce and winter berry compote

BUTTERSCOTCH BREAD & BUTTER PUDDING

Warm custard

PEAR & FIG CRUMBLE

Vanilla pod ice-cream

SELECTION OF SCOTTISH CHEESES

Pear & apple chutney & Scottish oatcakes