Christmas

STARTERS

HAGGIS BON BONS
Indulge in a festive Scottish treat with our breaded Haggis Bon Bon's served with Chef's creamy sauce with a hint of whisky.

SHREDDED CHICKEN NOODLE SOUP GFA
A heartwarming bowl of comfort to kick off your merry meal made with rice noodles, mushrooms, sweetcorn and garnished with spring onions and a touch of fresh chilli.

MOZZARELLA BRUSCHETTA GFA
Bites of Xmas joy topped with caramelised onions and cheesy confetti.

SMOKED SALMON TWIRLS GFA
Smoked salmon twirls, gracefully adorned with a cream cheese mousse on a homemade Crostini accompanied by delicate capers and kissed with a lemon and truffle oil drizzle.

PRAWN COCKTAIL GFA
An elegant dish featuring succulent baby prawns crowned by a King Prawn with a rich and tangy Marie Rose sauce served on a bed of fresh mixed salad, accompanied by toasted homemade bread.

MAINS

SALMON MARINARA GFA
Tender salmon fillet delicately bathed in chef's Marinara sauce infused with fresh herbs, paired with sautéed new potatoes and a medley of buttered Christmas veggies.

FESTIVE TURKEY FEAST GFA
Slices of turkey cozied up with stuffing, hugged by smokey bacon, and served with rich gravy and roast potatoes, a medley of buttered Christmas veggies and merry burst of kilted sausages.

RICH VENISON PIE
Celebrate the season with our tender slow-braised venison paired with succulent morsels of smoked bacon and wild mushrooms, all bathed in a rich herb-infused gravy wrapped in a buttery golden crust. Served with roast potatoes, a medley of buttered Christmas veggies and kilted sausages.

XMAS GNOCCHI UNDER THE MISTLETOE VGA
Delicate gnocchi nestled in a velvety butternut squash & vegan cheese sauce, elegantly finished with a touch of smokey bacon-flavoured flakes.

DESSERTS

WHITE CHOCOLATE RASPBERRY TRUFFLE CHEESECAKE
A decadent creamy cheesecake with luxurious swirls of raspberry truffle & rich white chocolate.

BRUNTONS TWIST CLOOTIE DUMPLING
A merry twist on a classic, this Christmas pudding is like a hug from your Scottish auntie, served with cream, ice cream or homemade custard.

HONEYCOMB ETON MESS GFA
Delight in our joyful mess of crunchy homemade honeycomb pieces with silky fresh double cream, enhanced with a generous drizzle of rich chocolate fudge sauce.

VANILLA ICE CREAM
A chilly treat to make your taste buds twinkle all the way.

INCLUDES AN AFTER DINNER LIQUEUR
Choose a liqueur: Baileys Original Irish Cream, Tequila Rose Strawberry or Drambuie.

£32pp - 2 Courses
£38pp - 3 Courses

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING & WE WILL SPEAK WITH OUR CHEF

Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies. All our food is freshly prepared to order so there may be a wait during busy periods.

V	Vegetarian
VE	Vegan
VGA	Vegan option available
GF	Gluten free
GFA	Gluten free option available

EST 2022

Brunton's

Restaurant

at

STOBSMILL INN

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