

BRUNTONS FESTIVE SET MENU

STARTERS

Blaggis Bon Bons

Indulge in a festive Scottish treat with our breaded Blaggis Bon Bons served with Chef's creamy sauce with a hint of whisky.

Chef's Soup of the Week GFA / V / VGA

A heartwarming bowl of comfort to kick off your merry meal, ask your server for details

Mozzarella Pesto Bruschetta GFA

Bites of Xmas joy topped with cheesy confetti and Bazzle dazzle

Prawn & Smoked Salmon 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 home-made bread

MAINS

Salmon Thermador GFA

Tender Salmon fillet delicately bathed in chef's Thermador sauce, paired with buttered Christmas veggies and sauteed new potatoes.

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.

Xmas Beef Trilogy GFA

Celebrate the season with a slice of tender slow-braised feather blade of beef, paired with a succulent ox cheek medallion in a glossy red wine jus. Topped with a braised brisket & potato rosti. All served with a side of rich gravy & a medley of buttered Christmas Veggies

Rich Butternut Squash Risotto GFA / V / VGA

Rich and comforting creamy arborio rice slowly cooked in a vegetable broth with sweet roasted butternut squash.

DESSERTS

White Chocolate Raspberry Truffle Cheesecake GFA

A decadent creamy cheesecake with luxurious swirls of raspberry truffle & rich white chocolate.

Cloutie Dumpling

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

Sticky Toffee Pudding

A rich, melt in the mouth sponge pudding, smothered in luscious velvet toffee sauce served with custard or cream.

Ice Cream / Sorbet GFA / V / VGA

A chilly treat to make your taste buds twinkle all the way. Ask your server for flavours

AFTER DINNER LIQUEUR

Tequila Rose

£34pp - 2 Courses £38pp - 3 Courses

Please notify your server about all food allergies.

Whilst care is taken, the use of shared equipment means we can't guarantee that your food Or drink will be entirely free from allergen contact.

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