



CATTLE & CREEL

 steak - bar - seafood 

FESTIVE MENU

2 COURSES £19.95

3 COURSES £24.95

STARTERS

Cullen skink, bread & butter

Shrimp & crab cocktail, Marie Rose & baby gem lettuce

Chicken & winter truffle terrine, prunes, baby leeks & puffed rice

Herb gnocchi, sautéed garlic mushrooms & soft herb oil

MAINS

Roasted crown of turkey, sage and apricot stuffing, pigs in blankets, beef dripping potatoes, veg trimmings & pan gravy

Pan-roasted duck breast, potato terrine, red cabbage, beetroot & orange sauce

Fillet of seabass, artichokes, seasonal veg & lobster sauce

Chestnut mushroom & truffle risotto

Ayrshire 30 day dry-aged rib-eye steak, hand-cut chips, slow-roasted plum tomato, mushroom duxelle and peppercorn sauce. Served pink. **Supp £6**

DESSERTS

Christmas pudding, brandy sauce & cinnamon ice cream

Poached winter fruit trifle, mulled wine jelly, vanilla cream & almonds

Rhubarb & apple crumble, vanilla custard

Selection of Scottish cheese, oatcakes, garden apple chutney, celery and grapes.

Children 12 and under kids turkey dinner £7. Kids menu also available.

Please pre-order. £10 non-refundable deposit payable one week after booking. Please advise if numbers change as soon as possible. Tables of up to six. Larger bookings separated onto neighbouring tables. Safe socialising rules at time of dining will also be observed.