

BANDSTAND BAR & RESTAURANT PRE – CHRISTMAS MENU

2 COURSES £17.50 / 3 COURSES £22 1 – 24 DECEMBER 2018 (lunch and dinner)

BOOKING ADVISED: Telephone 01667 452341

STARTER

ROASTED PARSNIP AND APPLE SOUP (v)(ve)
served with malted bloomer bread

HIGHLAND GAME TERRINE (gf)
with homemade piccalilli and Highland oatcakes

HOME CURED SALMON GRAVLAX (gf)
Dijon mustard and dill crème fraiche, pickled gherkin and caper salad

INTERMEDIATE

RASPBERRY SORBET AND BASIL SYRUP

MAIN COURSE

BALLOTINE OF TURKEY (gf)
rolled turkey breast stuffed with pork and chestnut stuffing, wrapped in bacon, served with pigs in blankets, roast and boiled potatoes, honey glazed carrots and parsnip, roasted sprouts and natural gravy

8 oz SIRLOIN STEAK (gf)
balsamic roasted tomato, sautéed mushrooms, chips, onion rings (gf batter available) and a peppercorn sauce - £5 supplement

PAN SEARED SEA TROUT (gf)
set on roasted fennel and garden pea risotto, fresh broccoli and wild garlic butter

VEGAN SHEPHERDS PIE (v)(ve)(gf)
puy lentil stew topped with crisp mashed potato, roasted root vegetables and game chips

DESSERT

CHRISTMAS PUDDING (v)
served with brandy sauce and vanilla ice cream

TREACLE TART (v)(ve)(gf)
with vanilla clotted cream ice cream

TRIO OF ICE CREAM (gf)
served with a chocolate wafer

BAKED VANILLA CHEESECAKE
with fresh pouring cream

