

THE BUTCHERSHOP BAR & GRILL

Christmas Menu 2011



Lunch Monday - Thursday 12-4
From 28th November 2 Courses £19.95 - 3 Courses £24.95
(£5 supplement on Entrecote)

All other times
3 Course Festive Menu £35 pp

APPETIZER

Creamy potato, chestnut & roasted garlic soup (v)
Bread & rock salted butter

Potted spiced shrimp & crayfish
With a fennel & radish salad

Chicken liver & foie gras parfait
Pear chutney & Arran Otties

Warmed goats cheese & leek tartlet
With British farmed beetroot & hazelnut

MAINS

Slow roasted free range turkey
Homemade sage & onion stuffing, traditional accompaniments & Madeira jus

8oz Entrecote of MacDuff beef au poivre
Hand cut roosters, confit tomato, roasted shallot & pepper sauce

Crispy Ayrshire Pork Belly
Layered with black pudding on a bed of creamy mash
topped with bramley apple sauce

Roast Shetland Salmon
Bubble & squeak potatoes, caramelised shallots & parsnips
with a red wine jus

Sage & Herb Gnocchi
Maple roasted pumpkin, sage, parmesan & pumpkinseed oil

DESSERT

Traditional christmas pudding
Brandy sauce & pistachio ice cream

Baked new york cheesecake
Winter berry compote & chantilly cream

Vanilla ice cream with crushed ginger bread biscuit

Selection of Scottish cheese, oatcakes &
homemade chutney