

KINGARROCH INN

GASTRO PUB

Festive Menu 2017

Dinner 3 courses £30, Lunch 3 courses £25

(6th-24th of December, Thu-Sun Lunch, Wed-Sat Dinner)

(including freshly baked bread and sea salt)

Soup of the day

Pressed Game Terrine, Spiced Apple Chutney, Oatcakes

Gin Cured Salmon, Gribiche, Herb Salad

Salad of Balsamic Roasted Beetroot, Oranges, Katy Rodgers
Crowdie and Toasted Walnuts

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Turkey Ballotine, Roasted Carrots, Fondant Potatoes,
Sprouts and Bacon, Turkey Gravy

Market Fish of the day, Clam, Chilli
and Lime Orzo, Parsley Oil

Daube of Beef, Truffle Mashed Potato, Root Vegetables,
Black Pudding Bon bon

Roasted Butternut Squash, Pumpkin and Sage Risotto,
Pumpkin Seeds, Crumbled Feta

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Sticky Toffee Pudding, Festive Spices, Salted Toffee Sauce,
Vanilla Ice Cream

Cheeseboard

Chocolate Tart, Orange Caramel, Drambuie Ice Cream

Christmas Pudding Sundae