

Christmas at Glamis Castle

2 Course - £27.50



3 Course - £32.50

Starters:

Prawn & Hot Smoked Salmon Cocktail

(Prawns served on a bed of salad leaves with Marie Rose sauce topped with buttered brown bread)

Chef's Soup of the Day

(Parsnip, Chilli & Coconut (V) served with sourdough bread and butter)

Beetroot Falafel

(Sitting on a bed of leaves, Chargrilled vegetable, Cherry tomatoes, with French Dressing (V))

Mains:

Turkey with all the Trimmings

(Turkey Saddle, Roast Potatoes, Honey Roasted Carrots & Parsnips, Brussel Sprouts, Pigs in Blankets, Sage & Onion Stuffing Balls, Yorkshire Puddings & Gravy)

Roast Topside of Beef

(Served with Roast Potatoes, Honey Roasted Carrots & Parsnips, Brussel Sprouts, Pigs in Blankets, Sage & Onion Stuffing Balls, Yorkshire Puddings & Gravy)

Vegan Chicken Roast (V)

(Served with Roast Potatoes, Honey Roasted Carrots & Parsnips, Brussel Sprouts & Vegetarian Gravy)

Desserts:

Christmas Pudding

(Served with Brandy Sauce)

Christmas Crumble

(With Apples, Cranberries & Mixed Spice & Served with Crème Anglaise)

Lemon Posset

(Served with Glamis Cinnamon Shortbread)

Selection of Scottish Cheese

(Served with Oatcakes & Chilli Jam)

Tea & Coffee

(Served with Mini Mincemeat Pies)