



The Gargunnock Inn

Yuletide Menu

1st – 23rd December 2018

Starters

Duo of goats cheese and haggis bon bons, grain mustard mayonnaise

Roast parsnip, carrot and ginger soup, crispy onion garnish

Wild boar, pistachio and cranberry terrine, tomato relish and rocket

Bruschetta of marinated tomato, red onion, baby mozzarella, our own green pesto

Main Dishes

Baked fillet of Hake, parmentier potatoes, chorizo, roasted pepper, tomato and garlic sauce

Venison steak (served pink), potato fondant, roasted root vegetables, red wine sauce

Traditional turkey with all the trimmings

Root vegetable, chestnut and sage casserole, stuffing dumplings

Desserts

Christmas pudding, whisky clotted cream

Cheeseboard

Lemon posset

Mince pie brownie, Cointreau cream

Served with tea or coffee

2 Courses – £16.95

3 Courses – £21.45

