

Christmas Menu 2019
(served from 4th to 24th December)

Soup of the Day £5.50 *

Freshly made soup served with Homemade Crusty Roll or Bread

Raemoir Chicken Liver Pate £7.00 *

Raemoir Pate served with Salad, Toast & Beetroot Chutney

Goats Cheese, Pear & Candied Pecan Salad (Vegetarian) £6.50*

Grilled Goats Cheese with Spiralised Pear, Candied Pecan, Rocket & Dressing

Also available without Goats Cheese (suitable for Vegans) £6.00

Smoked Salmon Blinis with Caviar £7.00*

Freshly made Blinis with Scottish Smoked Salmon, Cream Cheese Salmon Caviar & Rocket

Roast Turkey & Seasonal Trimmings £15.00*

Oven Roasted Breast of Turkey with all the Seasonal Trimmings, Oatmeal Stuffing, Sausage & Bacon

Beef Olives stuffed with Black Pudding £15.00*

Topside of Beef stuffed with Black Pudding in a Red Wine & Vegetable Sauce served with buttered Mash, roasted Carrots & Brussel Sprouts

Salmon en Papillote £15.00*

Salmon Fillet cooked in a Parcel with Lemon, Shallot, Dill, Chervil & Butter accompanied by Minted Cucumber, Avocado, Radish, Spiralised Apple, Little Gems & a Lemon & Dill Dressing served with a Basket of seasoned Potato Wedges

Chive Waffles with Maple & Soy Mushrooms (Vegan) £10.99

Raemoir sweet Potato Waffles with pan fried Maple & Soy Mushrooms topped with Soya Yoghurt & Rocket

Christmas Pudding £5.99*

Served with Custard & Brandy Ice Cream

Trio of Sweets £5.99*

Crème Brûlée with Christmas Shortbread, Sherry Trifle & Red Berry Meringue Nest

Luxury Bread & Butter Pudding £5.99*

with Christmas Brandy soaked Fruits, Baked in an Orange Custard served with Custard

Chocolate Ripple & Fudge Cheesecake £5.99*

Served with Warm Chocolate & Toffee Sauce and Fudge Ice Cream

Trio of Sorbets £5.99*

Please ask your Waitress for today's flavours

Christmas Specials (*)

*2 Courses marked with * for £20*

(Starter & Main or Main & Sweet)

*3 Courses marked with * for £25*

(Starter, Main & Sweet)

All Christmas Specials served with Tea or Coffee and a Sweet Christmas Treat