

# Christmas Menu



## STARTER

Chicken liver parfait, festive spiced chutney, arran oatcakes (gf\*)

Jerusalem artichoke soup, hazelnut pesto (vg\*)

Hendricks gin cured salmon, cucumber ribbons,  
fennel and rocket salad, lemon dressing (gf)



## MAIN COURSE

Traditional turkey, breast and boned and rolled leg, stuffing, pigs in blankets, brussel sprouts with chestnuts, roast potatoes, honey roast root vegetables, turkey gravy. Bread sauce and cranberry sauce to accompany (gf\*)

Roast sirloin of beef, roast potatoes, honey roast root vegetables, celeriac and horseradish puree, buttered kale, red wine jus (gf)

Fillet of Hake with herb and parmesan crust, semi dried tomatoes, fine beans, fondant potato, salsa verde (gf\*)

Vegetable wellington, sweet potato fondant, sprouts with chestnuts, broccoli, red pepper dressing and herb oil (v) (v)



## DESSERT

Christmas pudding with brandy butter and clotted cream ice cream (vg\*)(gf\*)

Sticky toffee pudding with butterscotch sauce and salted caramel ice cream

Roast Christmas spiced clementine, orange sorbet, candied orange zest,  
mulled wine syrup (gf) (v) (vg)

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Tea and coffee with mini mince pies

2 courses £26.50 | 3 courses £32

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(v) vegetarian    (V\*) vegetarian available  
(vg) vegan        (vg\*) vegan available  
(gf) gluten-free    (gf\*) gluten-free available

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