

Christmas Day Menu

STARTERS

- Classic Prawn Cocktail (gfa)
Baby and king prawns, Marie Rose, lemon crouton,
pickled relish and apple salad
- Beetroot Hummus and Marinated Feta (v, vea, gf)
Pickled fennel, golden beetroot relish, pickled watermelon and endive salad
- Cream of Cauliflower Soup (ve, gfa)
Caramelised onion crisps and truffle oil
- Slow Cooked Smoked Ham Hough
Lentil and winter vegetable broth, baby leek and parsley
- Confit Chicken, Apricot & Pancetta Terrine (gfa)
Tarragon aioli, watercress and rocket and sherry vinaigrette

MAIN COURSES

- Traditional Roast Turkey (gfa)
Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes,
glazed root vegetables and rich turkey jus
- Duo of Scotch Beef (gfa)
Fillet medallion and slow braised shin, rosemary salt roast carrots,
rosemary roast potatoes, and sauce bourguignon - pancetta,
red wine, caramelised shallot and button mushroom
- Seared Fillet of Sea Trout (gfa)
Lemon risotto cake, sprouting broccoli, dill oil, lemon and caviar cream
- Celeriac and Wild Mushroom Wellington (v, vea)
Tarragon, confit shallot and truffle oil, glazed puff pastry,
roast roots and potatoes and a herb jus

DESSERTS

- Baked Vanilla Cheesecake (v)
Honeycomb and mulled berry compote
- Salted Caramel and Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis and clotted cream
- Glazed Passion Fruit Delice (v)
Passion fruit coulis and coconut ice cream
- Traditional Christmas Pudding (v)
Brandy sauce
- Selection of Scottish Artisan Cheese (gfa)
Mull cheddar, Hebridean blue and Morangie brie, house chutney,
celery and Arran oaties
- Followed by tea, coffee
and warm mince pies

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you. (V) vegetarian, (VA) vegetarian available, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available



THE BUSBY

Christmas Day

MENU

