



CHRISTMAS MENU

Available Monday 17th November - Wednesday 24th December Lunch 12:00pm - 2:00pm | Dinner 5:00pm - 8:00pm

We shall be running our Grant Diningroom and Bar 19 Bistro menus throughout the festive period with added festive dishes including -

* * * **★** STARTERS **★** * * *

Soup of the day £6.95

Trio of smoked salmon roulade, king prawns in Marie rose sauce & langoustine croquette £12.90

Camembert, fig & chestnut cigar with apple & plum chutney £9.95

* * * ★ MAIN COURSES * * * * *

Butter bronzed turkey breast with skirlie, grilled haggis, roast potato, Brussel sprouts, honey roast parsnip & carrots, pigs in blankets & pan gravy £25.90

Honey glazed gammon with black pudding fritter, roast potato, Brussel sprouts, honey roast parsnip & carrots, sausage & sage stuffing, pineapple rings & cider jus £25.90

Roast butternut stuffed with grilled courgette, tomato, chives, onion, feta cheese & sundried tomato pesto £18.95

* * * ★ DESSERTS ★ * * *

Steamed fig & ginger pudding with crème anglaise & walnut praline ${\pounds 9.95}$

Dark chocolate & mint mille feuille with mint glass, chocolate dirt & white chocolate cremeux £9.95

Trio of vanilla pod crème brulée, mince pie cheesecake & winter berry pavlova £9.95

PRIVATE DINING ROOMS

are available for a more intimate gathering with family and friends.

LOGIE- holds up to 10 guests OGILVIE- holds up to 12 guests UPPER CHAMBERS - holds up to 25 guests GRAND BALLROOM - over 20 guests

Room hire charge for the above applies.

Book online at www.seafieldarmscullen.co.uk/eat-drink or call us on 01542 841604



