

Avant Garde



Christmas Dinner Menu

5 courses £30

Including glass of bubbly for bookings Sun-Thu.

(Available daily 17:00-20:00 from 3rd - 24th Dec.)

Starters

Scotch Broth (v)

Served with warm bread & butter

Melon & Prawns Marie Rose

Cantaloupe melon, topped with North Atlantic prawns Marie Rose

Olives & Feta (v)

Marinated green & black olives topped with crumbled feta cheese served with warm bread

Whitebait

Crispy whitebait served with garlic & lemon mayonaise

Middle course

Mixed Sorbet

Refreshing strawberry & orange sorbet

Mains

Traditional Roast Turkey

Served with sage & onion stuffing, roast potatoes, chipolatas, veg & jus

Sea Bass

Fillet of sea bass, prawn & chive mash, veg

Sirloin Steak

8oz Sirloin, hand cut chips, grilled mushrooms & tomato

Mushroom Stroganoff (v)

Mushrooms, onions, tomatoes, sherry & cream, served with rice or hand cut chips

Desserts

Christmas Pudding

Traditional Christmas pudding served with orange custard

Cheesecake

White choc & strawberry brulee, served with strawberry, caramel or chocolate sauce

Eaton Mess

Pieces of meringue, strawberry compote, topped with whipped cream

Specially Selected Ice Cream (See ice cream menu)

From Killoch farm, Ayrshire

Filter coffee & mince pies

