

Avant Garde



Christmas Lunch Menu

3 courses £22

Including glass of bubbly for bookings Sun-Thu.

(Available daily 12:00-17:00 from 3rd-24th Dec.)

Starters

Scotch Broth (v)

Served with warm bread & butter

Olives & Feta (v)

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

Calamari

Calamari rings, served with garlic mayo & garnish

Garlic Mushrooms (v)

Fresh mushrooms cooked in tomato & garlic sauce, served with garnish

Mains

Traditional Roast Turkey

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

Steak pie

Scottish beef braised in ale, puff pastry, served with roast potatoes & veg

Smoked Haddock Risotto

Scottish smoked haddock, spinach leaves & onions, cooked in fish stock, served with Arborio rice

Vegetarian Cannelloni (v)

Cannelloni pasta tubes stuffed with broccoli, cauliflower & tomatoes, topped with béchamel & Napoli sauce

Desserts

Christmas Pudding

Homemade traditional Christmas pudding served with orange custard

Eaton Mess

Pieces of meringue, strawberry compote, topped with whipped cream

Mixed Sorbet

Refreshing strawberry & orange sorbet

Specially Selected Ice Cream

From Killoch farm, Ayrshire (See ice cream menu)

