

Avant Garde



Christmas Dinner Menu

5 courses £34

Including glass of bubbly for bookings Sun-Thu.

(Available daily 17:00-20:00 from 2nd - 24th Dec. 2018)

Starters

Scotch Broth (v)

Served with warm bread & butter

Melon & Prawns Marie Rose (gf)

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 (gf excluding flour)

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 (gf)

Fillet of sea bass, prawn & chive mash, veg

Braised Sirloin Steak (gf)

Braised sirloin served with homemade gravy, hand cut chips, grilled mushrooms & tomato

Mushroom Stroganoff (v) (gf)

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

Specially Selected Ice Cream (See ice cream menu)

From Killoch farm, Ayrshire

Filter coffee & mince pies

