

THE
LAIRD & DOG
LASSWADE

THE TEAM AT THE LAIRD AND DOG INN LOOK
FORWARD TO WELCOMING YOU AND YOUR
PARTY OVER THE FESTIVE SEASON.

PLEASE FILL OUT THE PRE- ORDER FORM
INDICATING EACH PARTY'S MENU
SELECTIONS AND RETURN IT TO US,
TOGETHER WITH YOUR £10 DEPOSIT TO
SECURE YOUR BOOKING.

IN ADDITION, PLEASE LET US KNOW OF ANY
DIETARY REQUIREMENTS YOU OR YOUR
PARTY MAY HAVE.

DUE TO THE NATURE OF OUR KITCHEN, WE
CANNOT GUARANTEE THAT ANY ITEMS ARE
100% FREE OF ANY ALLERGENIC SUBSTANCES.
PLEASE MAKE YOUR SERVER AWARE OF ANY
ALLERGIES WHEN ORDERING

THE
LAIRD & DOG
LASSWADE

Festive Menus

5 HIGH STREET
LASSWADE

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 @LAIRDANDDOG  @LAIRDANDDOGINN

Christmas Fayre

3- 24 DECEMBER 2026

2 COURSES £25.95 | 3 COURSES £30.95

STARTERS

LENTIL SOUP
with bloomer bread

PRAWN COCKTAIL
with a chunky avocado smash & baby gem lettuce

LAIRD'S PÂTÉ
with a red onion marmalade

GOATS CHEESE & CARAMELISED ONION TART
served with baby leaves

MAIN COURSES

All served with roast potatoes & winter vegetables

TRADITIONAL ROAST TURKEY
pork, sage & onion stuffing

HOT SMOKED SALMON
with a honey & mustard glaze

STEWART'S ALE STEAK PIE
with traditional Christmas vegetables

ROOT VEGETABLE WELLINGTON
with a vegetarian red wine jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
with brandy sauce

CHEESECAKE

TRIO OF ICE CREAM

Followed by Tea, Coffee & Mints

Christmas Day

25 DECEMBER 2026

3 COURSES £85.00 | UNDER 14'S £40.00

STARTERS

LENTIL SOUP
with bloomer bread

SMOKED SALMON
with farmhouse bread, capers & salad garnish

DUCK & ORANGE PÂTÉ
with baby leaves

GOATS CHEESE & CARAMELISED ONION TART
served with baby leaves

MAIN COURSES

All served with roast potatoes & winter vegetables

TRADITIONAL ROAST TURKEY
pork, sage & onion stuffing

ROAST COD LOIN
*stuffed with tiger prawns, wrapped in smoked salmon
& topped with a Mornay sauce*

GILMOUR'S TWEED VALLEY 8OZ RIBEYE STEAK
with grilled tomato, mushroom & onion rings

ROOT VEGETABLE WELLINGTON
with a vegetarian red wine jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
with brandy sauce

SCOTTISH CHEESE PLATTER
with Highland oatcakes, grapes & chutney

CHOCOLATE & RASPBERRY TEAR

CHEESECAKE

TRIO OF ICE CREAM

Followed by Tea, Coffee & Mints

Pre-Order

BOOKING NAME: _____

BOOKING DATE: _____

NO. OF GUESTS: _____

STARTERS	QTY	DIETARY REQUIREMENTS

MAIN COURSES

DESSERTS
