

Christmas Fayre

2nd December-24th December

Starters

Roasted Butternut Squash and Spiced Carrot Soup
served with a crusty roll

Prawn and Crayfish Marie Rose
chunky avocado smash and baby gem lettuce

Chicken and Duck Terrine
served with red onion marmalade

Goat's Cheese and Caramelised Onion Tart
served with baby leaves

Main Course

Roulade of Roast Turkey
pork, sage and onion stuffing: savoy cabbage and steaky bacon

Slow Cooked Shin of Beef

Scottish Chicken Breast
stuffed with sundries tomatoes, wrapped in prosciutto with tomato and basil sauce

Hot Smoked Salmon
with honey and mustard glaze

Mediterranean Veg and Cheese Wellington
puffed pastry with tomato and basil sauce

All the above are served with roast potatoes and winter vegetables

Dessert

Traditional Christmas Pudding
served with brandy sauce

Mint Truffle Torte
with double cream

Vanilla Cheesecake
with raspberry coulis

Trio of Ice Cream

Followed by Tea, Coffee and Mints

Two Courses £19.50 / Three Courses £21.95

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

Christmas Day Menu

Starters

Roasted Butternut Squash and Spiced Carrot Soup
served with a crusty roll

Smoked Salmon
with farmhouse bread, capers and salad garnish

Duck and Orange Pâté
with Highland oatcakes

Goats' Cheese and Caramelised Onion Tart
served with baby leaves

Main Course

Traditional Roast Turkey
succulent, oven roasted turkey with all the trimmings

Scottish Chicken Breast
stuffed with sundries tomatoes, wrapped in prosciutto with tomato and basil sauce

Roast Cod Loin
stuffed with Tiger Prawns wrapped in bacon: topped with a Mornay sauce

Gilmour's Tweed Valley 8oz Rib Eye Steak
with grilled tomato, mushrooms and onion rings

Mediterranean Veg and Cheese Wellington
puffed pastry with tomato and basil sauce

All the above are served with roast potatoes and winter vegetables

Dessert

Traditional Christmas Pudding
served with brandy sauce

White Chocolate Box
with raspberry coulis

Pear and Caramel Cheesecake
served with double cream

Trio of Ice Cream

Scottish Cheese Platter
selection of cheeses with Highland oatcakes, grapes and chutney

Followed by Tea, Coffee and Mints

Three Courses £60 / Children under 10 £27.50

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Hogmanay Menu

Starters

Scotch Broth
served with a crusty roll

Mackerel Pâté
with apple, chilli and ale chutney and oatcakes

Haggis Fritter
served with whisky sauce

Main Course

Slow Braised Steak and Ale Pie
Gilmour's Tweed Valley steak, Belhaven ale, puff pastry, baby potatoes

Balmoral Chicken Scottish Chicken Breast
Hornig's haggis, Famous Grouse whisky sauce

Mediterranean Veg and Cheese Wellington
puffed pastry with tomato and basil sauce

All the above are served with roast potatoes and winter vegetables

Scottish Mussels
served with a spicy tomato sauce and thick cut fries

Dessert

Cranachan
topped with raspberries and served with shortbread

Sticky Toffee Pudding
served with custard

Trio of Ice Cream

Followed by Tea, Coffee and Mints

Three Courses £23.95

— THE —
LAIRD & DOG
— LASSWADE —

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