



FERRYHILL
HOUSE HOTEL

Christmas Menu

STARTERS

Green Pea & Ham Soup ^{(VO)(VEO)(GFO)}
with warm roll & butter

Chicken Liver & Brandy Parfait ^(GFO)
Apple & blackberry chutney, toast & butter

Timbale of Smoked Salmon & Prawn ^(GFO)
Pickled cucumber salad & tartare sauce

Pan Roast Asparagus ^{(VE)(GF)}
Garlic & white bean hummus, spring onion & hazelnut pesto

MAINS

Traditional Turkey ^(GFO)
*Roasted potatoes, pigs 'n' blankets, skirlie, honey roast carrots & parsnips,
pancetta Brussel sprouts & red wine gravy*

Pan Seared Monkfish ^(GF)
Sage, cranberry & pine nut stuffing, herby lemon hollandaise, potatoes Anna & seasonal salsa

Slow Cooked Duabe of Beef ^(GF)
Truffle & parmesan mash, braised baby vegetables, redcurrant jus

Beetroot Wellington ^{(V)(VE)}
Wrapped in vegan puff pastry, spinach & mushroom, seasonal roast veg & mulled wine gravy

DESSERTS

Winter Berry Cheesecake ^(GF)
*Vanilla cheesecake dressed with shimmering mulled winter berries, spiced crumb
& Mackie's vanilla ice cream or pouring cream*

Cloutie Dumpling
Individually wrapped cloutie dumpling, brandy custard

Trio of Scottish Cheese ^{(VEO)(GFO)}
Homemade chutney, selection of biscuits & oatcakes. Honey roast figs

Chocolate Orange Brownie
Cardamom scented chocolate brownie with candied orange and orange syrup. Mackie's vanilla ice cream.

Sunday to Wednesday: **£35pp**



Thursday to Saturday: **£37.5pp**