



WHISKI ROOMS FESTIVE MENU

SERVED THUR 28TH NOV - TUE 24TH DEC 2024

£ 3 7 . 9 5

STARTERS

Butternut Squash & Lentil Soup

sourdough bread

North Atlantic King Prawn Cocktail

crisp lettuce, gherkin, marie rose sauce

Chicken Liver & Redcurrant Pate

balsamic glaze, arran oatcakes

Talisker Cured Salmon

orange coulis, salt & pepper crostini

MAINS

Turkey roulade with stuffing

honey roasted vegetables, roast potatoes, chipolatas & rich red wine gravy

Slow-cooked Ox Cheek

baby pearl onions, crispy pancetta with herb mash and a red wine jus

Fillet of Salmon

sautee potatoes, broccoli stems, chorizo, crayfish, caper butter

Wild Mushroom Tart

honey roast vegetables, roast potaoes & stilton cream

DESSERT

Christmas pudding

brandy sauce

Raspberry & White Chocolate Panna cotta

raspberry & whisky compote

Apple & Pear Crumble

vanilla pod ice cream

Luxury Ice Cream

hot chocolate sauce

£10 pp deposit & pre-order required

LEGAL INFORMATION: All weights are approximate (uncooked). A discretionary service charge will be added to all tables. Menu subject to change due to supply issues.

We cannot guarantee that there will not be traces of allergens/products due to the nature of our production area. The 14 main food allergens listed by the EU in the new regulations are not listed on this menu therefore the customer should ask staff and management for further information on this menu's dish allergen information. (V) Vegetarian (GF) Gluten Free