

STARTERS

ROASTED CELERIAC & APPLE SOUP (V)

Chestnut pesto, caramelised red onion roll & butter.

- 4.50 -

DUCK LIVER PARFAIT

Toasted crostini & cranberry chutney.

- 6 -

TORCHED SMOKED SCOTTISH SALMON

Marinated cucumber, fennel, Borders crème fraiche & orange dressing.

- 6 -

SIDES

BEEF DRIPPING ROAST POTATOES

ROSEMARY ROAST POTATOES (V)

MAPLE ROAST ROOTS (V)

SQUASH & NUTMEG STUFFING (V)

PORK SKIRLIE STUFFING

MCCASKIES' KILTED CHIPOLATAS

2.50

SPROUT & CHESTNUT FRICASSÉE (V)

- 2 -

CREAMED GREENS (V)

- 2 -

YORKSHIRE PUDDING (V)

- 1 -

CHRISTMAS DINNER

from KYLOE
ON THE
TURNER



MAINS

ROAST TURKEY

Butter basted, bacon wrapped roast turkey.

POT ROAST FEATHERBLADE OF BORDERS BEEF

PORTOBELLO MUSHROOM & STILTON WELLINGTON (V)

7 EACH

>> [CLICK HERE TO ORDER](#) <<

SAUCES

FESTIVE GRAVY

- 2 -

ROAST RED ONION GRAVY (V)

- 2 -

POT ROAST BEEF GRAVY

- 2 -

HOT HORSE RADISH CREAM (V)

- 1 -

CRANBERRY CHUTNEY (V)

- 1 -

HOMEMADE BREAD SAUCE (V)

- 1 -

DESSERTS

STEAMED CHRISTMAS PUDDING (V)

Brandy-macerated red currants & vanilla crème anglaise.

- 6 -

BLACK FOREST TRIFLE

Chocolate sponge, brandy custard, mascarpone cream & sour cherry jelly.

- 6 -

STICKY TOFFEE SPONGE (V)

Whisky chocolate caramel & Chantilly cream.

- 6 -

TRIO OF MELLIS CHEESE (V)

Oatcakes, membrillo & celery.

- 10 -

(V) = Vegetarian