**Festive lunch and dinner**

- Pulled chicken, smoked cheddar cheese croquettes served with curried apple chutney
- Bacon wrapped pork and chorizo terrine with roast pepper compote and crostini
- Cream of butternut, carrot and sage soup
- Traditional roast turkey
  - Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy
- Slow braised rump steak
  - Red wine, cherry tomato, shallot and chestnut mushroom sauce
- Mushroom, chestnut and cranberry tartlet served with a fennel and rocket salad
- Chocolate velvet cream pie with banana spring roll and salted caramel sauce
- Warm pear and bramble frangipane tart with gingerbread ice cream
- Christmas pudding with brandy cream sauce

**1st to 24th December**

- Lunch 12 - 5pm  Dinner 5 - 9pm
- Gluten free options available on request

- 3 course Lunch £15.95
- 3 course Dinner £19.95

**Christmas day lunch**

- Smoked and hot smoked salmon terrine served with beetroot chutney and toasted bloomer
- Crispy sesame seed crusted goats cheese served on a pear and candied pecan salad
- Spiced parsnip, spring onion and ham hock soup
- Traditional roast turkey
  - Served with sage and onion stuffing, kilted chipolatas cranberry sauce and gravy
- Seared Scottish sirloin steak
  - With mixed cracked peppercorn and shiitake mushroom sauce
- Conchiglie pasta shells stuffed with ricotta, rocket and sun dried tomatoes
- Autumn fruit and Florentine trifle
- Banana and caramel mousse gateau
- Christmas pudding with brandy cream sauce
- Cheese plate
  - Cheddar, stilton and brie served with grapes and crackers

**25th December**

- Sittings at 1pm, 1.30pm, 2pm, 2.30pm & 3pm

- Adults £46  OAPs £36
- Under 12s £19.50

**Hogmanay dinner**

- King prawns with crème fraiche, mayonnaise and dill served on toasted sourdough
- Guinea fowl, prosciutto ham and wild mushroom terrine with plum and red onion confit
- Passion fruit sorbet
- Braised Scottish sirloin steak with smoked bacon lardons, sliverskin onion and red wine jus
- Baked fillet of salmon with cream cheese, parmesan, cheddar and lemon and lime crust
- Trio of chocolate mousse cake
  - Served with banana and caramel ice cream
- Baked lemon cheesecake
  - With tropical fruit and Chantilly cream

**31st December**

- 7pm - late
- Vegetarian menu available to pre-book

- Meal only £45
- Gala dinner and Ceilidh £65

Call to book on 01250 872455

10% discount if booked before 31.10.2019
15% off food AT THE ANGUS HOTEL
See over for details