



THE WATERFRONT

Restaurant-Bar-Terrace

FESTIVE MENU 2021

SOUP OF THE DAY

FRESH BREAD, SALTED BUTTER

WILD MUSHROOM AND TRUFFLE ARANCINI (VF)

PARSNIP PUREE, ROOT VEGETABLE CRISPS

TATTIE SCONE NACHOS

HAGGIS, CHEDDAR AND MALT WHISKY CREAM

(VEGETARIAN OPTION AVAILABLE)

GAME TERRINE (GF)

APPLE AND MUSTARD COMPOTE, OATCAKES

SMOKED HADDOCK FISHCAKE

MUSTARD AND MATURE CHEDDAR SAUCE, CRISPY FRIED LEEKS

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### TURKEY AND PARMA HAM ROULADE

OUR OWN STUFFING, PORK CHIPOLATAS, ROAST POTATOES, SPROUT AND BACON FRICASSE,

ROOT VEGETABLES, RICH TURKEYJUS

### PAN SEARED COD (GF)

CHORIZO AND CHIVE CRUSHED POTATOES, WINTER GREENS, GARLIC AND PRAWN BUTTER

### CIDER BRAISED PORK BELLY

BRAISED RED CABBAGE, APPLE FRITTER, MULLED WINE JUS

### BEETROOT TORTELLINI (VF)

COURGETTE, LEMON AND CHILLI DRESSING

### BREAST OF CHICKEN

STUFFED WITH CRANBERRY AND CHESTNUT, DAUPHINOISE POTATOES, RED WINE JUS

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TRADITIONAL SHERRY TRIFILE

AMARETTI CRUMB

APPLE BAKEWELL TART

CUSTARD, CINNAMON ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

BRANDY SAUCE, SPICED ORANGE MARMALADE

CLASSIC CRANNACHAN (GF)

TOASTED OATS, FRESH RASPBERRIES, HONEY CREAM, DRAM O' WHISKY

(VEGAN OPTION AVAILABLE)

SCOTTISH CHEESE SELECTION (GF)

QUINCE JAM, OATCAKES, CELERY, GRAPES, CHUTNEY

2 COURSES £17.95

3 COURSES £21.95

ANY TEA OR COFFEE & MINCE PIE £4.50

*MENU SUBJECT TO CHANGE