

# Allanton Inn

## Christmas Party Menu 2017

Sweet Potato & Leek Soup with Garlic & Coriander Yoghurt, Homemade Bread (V).

Caramelised Shallot Tart with Goats Cheese, Nigella Seeds & Rocket (V).

House Cured Gravalax of Salmon & Hot Smoked Salmon with Dijon Crème Fraiche & Lemon.

Slow Braised Ham Hock & Wholegrain Mustard Terrine with Tomato Chutney.



Roast Scottish Turkey with Sage & Onion Stuffing, Seasonal Vegetables, Kilted Chipolatas, Roast Potatoes, Gravy & Cranberry Sauce.

Slow Cooked Slighhouses Pork Shoulder with Dauphinoise Potatoes, Braised Red Cabbage & Cider Jus.

Roast Cod Fillet with Chorizo, Dill Mash, Curly Kale & Lemon & Caper Sauce.

Puy Lentil & Butternut Squash Cassoulet with Smoked Cheese & Thyme Dumpling (V).

Red Wine Braised Scottish Beef with Haggis Rosti & Honey Roast Parsnips.



Katrina's Homemade Christmas Pudding with Giacopazzi's Christmas Ice Cream & Brandy Sauce.

Dark Chocolate & Amaretto Truffle Torte with Hazelnut Praline.

Christmas Mess (Homemade Meringue, Seasonal Fruits & Berry Sauce).

Bailey's Crème Brûlée with Homemade Clementine Shortbread.

Selection of Giacopazzi's Ice Creams.

Scottish/Local Cheese Plate with Quince, Grapes & Biscuits.



*Lunch - 2 Courses for £17 or 3 for £21*

*Dinner - 2 Courses for £21 or 3 for £26*

Deposit required for tables of six or more.

Our menu can be adapted to suit gluten free diets.