



# The Allanton Inn

## Christmas Party Menu 2016

Butternut Squash & Sage Soup with Lemon & Garlic Toasts (V)

Goats Cheese Crottin, Apple, Celery & Walnut Salad, Fresh Figs  
& Honey Dressing (V)

Chicken, Woodland Mushroom & Pistachio Terrine with Red Onion  
& Sloe Gin Marmalade

Citrus Cured Salmon & King Prawns with Spiced Avocado & Chilli Oil



Roast East Lothian Turkey with Chestnut Stuffing, Seasonal Vegetables,  
Chipolatas, Roast Potatoes, Gravy & Cranberry Sauce

Sweet Potato & Herb Gnocchi with Wild Mushroom Consommé, Confit  
Tomatoes with Vegetable Julienne (V)

Roulade of Slighhouses Pork Belly, Apple Compote, Spiced Red Cabbage  
with Golden Raisins and Chateau Potatoes

Pan Hake Fillet with Red Pepper Relish, Buttered Leeks, Root Vegetable  
Puree & Dill Dressing



Traditional Christmas Pudding with Brandy Cream

Chocolate Génoise, Dark Chocolate Ganache, Caramelised Pear  
and Cocoa Syrup

Passionfruit Crème Brûlée with Elderflower Croquettes

Selection of Giacomazzi's Ice Creams.

Scottish/Local Cheese Plate with Biscuits.

**Most dishes can be adapted for a gluten free diet.**

**Lunch - 2 courses £17, 3 courses £21**

**Dinner - 2 courses £20, 3 courses £25**