

Christmas Menu

Starters

Spiced Carrot & Butterbean Soup **V, VEA, GFA**

A blend of carrots and butter beans with aromatic spices, garlic and ginger.
Finished with coconut milk and served with sourdough bread.

Pork Liver Pate **GFA**

A smooth, rich pate made with pork liver, garlic, herbs, and brandy.
Served with oatcakes and home-made red onion jam.

Crispy Brie Wedges **V**

Creamy brie cheese encased in a golden, crisp breadcrumb. Lightly
fried and served with a sweet cranberry compote.

Classic Prawn Cocktail

Succulent prawns served on crisp shredded gem lettuce, topped with a smooth Marie
Rose sauce. Garnished with fresh lemon and paprika. Served with brown bread & butter.

Mains

Traditional Roast Turkey **GFA**

Tender slices of roasted turkey served with chipolatas, mealie, roast potatoes, maple glazed carrots,
parsnips, brussels sprouts, and a rich home-made turkey gravy. Finished with cranberry sauce.

Braised Beef & Bone Marrow Pie

Slow-braised beef with silky bone marrow, simmered in a deep red wine gravy. Topped
with a puff pastry lid and served with roast potatoes and maple glazed vegetables.

Pan-Fried Salmon **GF**

Crisp-skinned fillet of salmon, pan-seared to perfection and served along with
buttery new potatoes, seasonal greens and a creamy white wine & dill sauce.

Crispy Filo Parcel (contains nuts) **VG**

A golden, crisp filo parcel filled with warm medley of seasonal vegetables, sweet apricots,
and toasted walnuts. Served with baby potatoes and a tangy tomato sauce.

V Vegetarian **VE** Vegan **VEA** Vegan Available **GF** Gluten Free **GFA** Gluten Free Available

We kindly request a pre-order and £10 per head deposit for all groups of 6+
A discretionary 10% service charge will be added for groups of 6+

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Desserts

Sticky Toffee Pudding

Our take on the famous classic date sponge, smothered in warm toffee sauce & served with 'Rizza's of Huntly's' gold top vanilla ice cream.

Traditional Christmas Pudding

A rich, steamed fruit pudding made with dried vine fruits, citrus peel, festive spices, and rum, matured for depth and flavour. Served with custard for a classic Christmas finish.

Festive Cheese Plate **V, GFA**

A selection of British and continental cheeses, served with red onion jam, grapes, and a variety of crackers. A perfect way to end your Christmas meal. ***£3 supplement**

Lemon Meringue Tartlet

A crisp, buttery pastry shell filled with a vibrant lemon curd and topped with a cloud of lightly toasted meringue. Served warm with a pour of smooth vanilla custard.

'Rizza's of Huntly' Sorbet Trio **GF**

A refreshing selection of handcrafted sorbets from Rizza's of Huntly, featuring a seasonal trio of vibrant flavours. Light, Zesty and the perfect palate cleanser.

Cocktails

Festive Alexander

A velvety blend of brandy, crème de cacao, and fresh cream, finished with a sprinkle of nutmeg for a decadent festive treat.

After Eight Martini

A sophisticated blend of vodka, chocolate, and peppermint liqueurs, chilled to perfection and finished with a wintery whisper of mint.

Cranberry Cosmopolitan

Crisp vodka and orange liqueur shaken with tart cranberry and zesty lime for a sparkling winter twist on a classic.

Sugar Cookie

A luscious blend of vanilla vodka and butterscotch liqueur, shaken smooth and served with a delicate cinnamon-sugar rim — the perfect festive indulgence.

All cocktails - £9.50