



Wildfire Christmas Menu

Dinner £35.00

Starters

Choice of freshly made soups with crusty bread (v)

-Spiced parsnip & apple with parsnip crisps or Tomato & roast red pepper with basil oil

Wildfire chicken liver, bacon, rosemary & brandy pate

Served with salad, home- made chutney & oatcakes

Haggis with a wholegrain mustard, honey & Drambuie cream sauce

Served with oatcakes

Seafood Tapas Trio

Smoked haddock, caper, lemon & parsley rilletes –Guacamole prawns- Scottish smoked salmon with beetroot and a vodka, dill & horseradish crème fraiche

Twice baked Orkney cheddar & chive souffle (v)

With a rocket salad & caramelised red onion marmalade

Mains

Char – grilled minimum 21 day Aberdeen Angus rump steak with Diane sauce

Served with salad & choice of shoe string fries or hand cut chunky chips

Roast cod fillet with pesto & Parma ham

Served balsamic cherry vine tomatoes, garlic green beans & crushed new potatoes

Wild mushroom, leek & chestnut Wellington (v)

With roast winter vegetables & new potatoes, green beans & cranberry sauce

Confit duck leg with port & bramble dressing

With thyme roast winter root vegetables, black pudding & Savoy cabbage

Venison casserole with a rich red wine, redcurrant, juniper & rosemary sauce

Served with colcannon mash

Desserts

Honey, whisky & oatmeal ice cream with berries, raspberry sauce & shortbread

Chocolate, ginger & clementine cheesecake

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Duo of Iain Mellis British cheeses with grapes, celery, homemade chutney & oatcakes

Please note a discretionary 10% service charge will be added to tables of 6 and over