



# **Wildfire Christmas Menu**

## **Lunch £25.00**

### **Starters**

#### **Choice of freshly made soups served with crusty bread**

Spiced parsnip & apple with parsnip crisps (v)

Tomato & roast red pepper with basil oil (v)

#### **Wildfire chicken liver, bacon, rosemary & brandy pate**

With homemade chutney, oatcakes & salad

#### **Seafood crostini duo**

Atlantic prawns with avocado, red chilli, lime & coriander crème fraiche

Rillettes of smoked haddock with capers, lemon & parsley

#### **Warm caramelised pear, crisp mixed leaf, toasted pecan & crumbled Stilton salad (v)**

Served with a maple vinaigrette dressing

### **Mains**

#### **Char – grilled 28 day aged Aberdeen Angus rump steak**

With garlic & parsley butter, balsamic vine cherry tomatoes, watercress & shoestring fries

#### **Pan fried fillet of sea bream**

With creamed petit pois, white wine, pearl onions, smoked bacon, tarragon, potato & Savoy cabbage

#### **Wild mushroom, leek & chestnut puff pastry tartlet (v)**

With garlic green beans, port & bramble dressing & roast new potatoes

#### **Roast corn fed chicken supreme with chestnut stuffing and Marsala & thyme gravy**

Served with roast winter root vegetables & new potatoes, green beans & cranberry sauce

### **Desserts**

**Gingerbread ice cream with hot dark chocolate sauce & crushed amaretti biscuit**

**Mixed berry cranachan, raspberry sauce & home-made shortbread biscuit**

**White chocolate & cranberry bread & butter pudding with orange caramel sauce & cream**

**Connage Clava with sea salt & honey roasted mixed nuts, grapes, celery & oatcakes**

(An award winning Scottish Brie style cow's milk cheese)

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