



# Christmas Menu

## Dinner £35.00

### Starters

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

Cream of celeriac, Bramley apple & thyme, with toasted walnuts (v)  
Tomato with croutons & basil oil (v) (df)

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

With homemade cranberry & apple chutney, oatcakes & salad

**Rillettes of poached, smoked & hot smoked salmon in a light lemon & shallot mayonnaise**

With caper & dill dressing, rocket & cracked black pepper croutons

**Hot goat's cheese & spinach filo parcel with roast red pepper, chilli & basil dressing (v)**

Served with a mixed leaf salad

**Haggis with a wholegrain mustard, honey & Drambuie cream sauce**

Served with oatcakes

### Mains

**Char – grilled 28 day aged Aberdeen Angus rump steak with Diane sauce**

With salad, choice of shoe string fries or hand cut chips

**Pan fried fillet of sea bream with sun dried tomato pesto & rocket**

Parmesan mash & green beans

**Wild mushroom & chestnut Stroganoff, with smoked paprika, cream & Cognac (v)**

With garlic green beans, roast vine cherry tomatoes, wild rice & garlic bread

**Roast corn fed chicken supreme with panko haggis bon bons & cracked black pepper & brandy cream sauce**

Served with roast new potatoes & green beans

**Slow cooked rich Perthshire venison, red wine, cranberry & juniper casserole**

With colcannon mash

### Desserts

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

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

**Wildfire sticky toffee & date pudding with hot toffee sauce & cream**

**Duo of Iain Mellis artisan cheeses with home - made oatcakes, sea salt, rosemary & honey roasted nuts, grapes & celery**

**Allergen specific menu available on request**

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

