

1051GWR Christmas Day Menu 2022

Compliments of Chef Steven

Homemade Soda bread and salted butter
Haggis Bon Bons
Mixed Olives

Complimentary Drink

Choose from, Prosecco, Bottle of Premium Lager, Gin and Tonic, Soft Drinks

Starters

Homemade lentil and vegetable soup served with crusty bread (vegan)
Twice baked truckle Cheddar souffle, kiln smoked haddock, leek and potato chowder,
As above without smoked haddock, (vegetarian)
Pave of duck, venison and rabbit wrapped in Ramsay bacon with pistachio and winter beets

Mains

Roast turkey stuffed with apricots and chestnuts with red cabbage carrot puree and thyme jus
Fillet of scotch beef Parmesan gratin with grill garni and pepper sauce
Crispy baked salmon and sole filo pastry parcel lemon, mussel and herb veloute
Smoky tomato, lentil and red bean Bolognese with pesto (vegan)
(All mains are served with roasties, honey carrots and parsnips and buttered sprouts)

Desserts

Warm Christmas pudding brandy custard, orange curd
Rich strawberry and raspberry trifle, vanilla custard and shortbread
Chocolate bread and butter pudding vanilla ice cream
Selection of traditional cheeses and accompaniments Buffet

£85.00

We will be open from 12.00 and are accepting reservations on the half hour To make a booking, email us on 1051GWR with your preferred time or call 0141 339 5575 and leave your details, our coordinators will get back to you back to discuss available times. Your table will be needed back strictly 2 hours from your booking time, however we will be serving drinks elsewhere in the restaurant before and after your meal subject to availability.

Please note we will require a deposit of £40 on booking with the balance being due by the 30th of November.
Price for Children under the age of 7 is £40
Food and complimentary drink orders have to be with us by the 7th of December.
Please note there is a 10% Service charge.

