Festive Seniors Dining

OUR SENIOR GUESTS CAN CELEBRATE IN STYLE AND ENJOY A DELICIOUS, FESTIVE FEAST WITH ALL THE TRIMMINGS

AVAILABLE FROM FRIDAY 27TH NOVEMBER UNTIL 22ND DECEMBER
excludes Friday and Saturday from 5pm

• £17.50 FOR 2 COURSES • £22.50 FOR 3 COURSES •

· STARTERS ·

ROAST BUTTERNUT, CHILLI & SAGE VELOUTÉ
Baked focaccia, whipped butter

CHICKEN LIVER PARFAIT
Spiced tomato chutney, toasted brioche

GOATS CHEESE, WALNUT & BEETROOT
Heritage beetroot, candied walnuts, honey & thyme dressing

BUTTERBEAN, LEEK & CHICKEN CRUMBLE
Chorizo, confit leek, roast garlic, cream, chardonnay

· MAINS ·

BUTTER ROAST TURKEY
Sage and onion mousseline, pomme puree, duck fat roast potatoes, creamed Brussel sprouts, honey baked carrot, pigs in blankets, turkey gravy

SHORT RIB OF BEEF
Burnt onion puree, roast garlic, chive mash, confit onion, beer gel, ox tail jus

CHICKEN SUPREME
Leg ballotine, chicken fat pomme terrine, cavolo nero

GNOCCHI
Roast winter squash, sun dried tomato, basil, mozzarella

· DESSERTS ·

CHRISTMAS PUDDING
Brown sugar tuille, smoked custard anglaise

STEAMED DATE & FIG PUDDING
Salted caramel ice cream

CHOCOLATE MOUSSE TORTE
Creme Fraiche sorbet

WINTERBERRY & BRAMBLE GIN TRIFLE
Beetroot & almond shortbread

· BOOK A TABLE ·

Dalziel Park Hotel