Please inform your server of any dietary requirements when ordering: DF - Dairy Free / DFO - Dairy Free Option / GF - Gluten Free / GFO - Gluten Free Option / V - Vegetarian / VG - Vegan

Christmas at The Ebrington

Two courses 24.95, Three courses 29.95

Starters

Winter Vegetable Soup with warm crusty bread V/VG/GFO

Chicken and Whisky Pâté with onion marmalade & sliced oven-warm bread DF/GFO

Prawns in Marie Rose Sauce on lemon-dressed iceberg lettuce GFO

Crispy Breaded Brie Wedges with a cranberry dip V

Mushrooms in Garlic and Parsley Butter with freshly baked crusty bread V/VG/GFO

Mains

Roast Turkey with all the trimmings, pigs in blankets, stuffing, roast potatoes, Yorkshire pudding, bread sauce, cranberry sauce, gravy and winter vegetables GFO

8oz Sirloin Steak with cognac and mushroom sauce (+5.00) GFO

Winter Venison Casserole with Redcurrant and Rosemary GF

Scottish Salmon Fillet with Hollandaise sauce GF

Homemade Nut Roast with stuffing, roast potatoes, Yorkshire pudding, cranberry sauce and winter vegetables, and vegan gravy V/VG

Desserts

Homemade desserts served with cream, custard, or ice cream.

Christmas Pudding with Brandy Butter
Apple Crumble GFO/DFO
Sticky Toffee Pudding with butterscotch sauce GFO/DFO
Bakewell Tart
Hot Chocolate Fudge Cake
White Chocolate and Raspberry Cheesecake

Trio of Homemade Ice Cream: choose three from: Biscoff caramalised biscuit ; Drambuie and Amaretti ; Chocolate Orange