



Christmas Menu

Celeriac, parsnip and cauliflower soup, hazelnut crumb, chive oil(gf)(vegan)

Smoked salmon and caper terrine, Macleans Highland oatcakes, chutney(gf)

Inverloch whipped goats cheese, honey roasted beetroot, crushed walnuts,
black truffle oil(gf)

Wild boar pate with plum brandy and apricot, Millers larder piccalilli,
rosemary focaccia

Traditional Roast turkey with all the trimmings (gf)

Slow braised Guinness beef cheeks, bacon lardons, clapsnot, crispy shallots

Wild mushroom and puy lentil puff pasty pie, Green vegetables, roast
potatoes, cranberry puree (v)

Pistachio, cranberry and parmesan crusted fillet of coley, butternut squash
and garden pea mash, creamy garlic and king prawn broth (gf)

Bailey affogato, a shot of baileys, scoop of ice cream and millionaires
shortbread (v)

Classic Christmas pudding, brandy cream sauce (v)

Coffee chocolate pot, with whipped cream, served with shortbread (gf) (v)

Trio of traditional cheese, chutney, oatcakes (gf) (v)

(gf) - Can be adapted to be Gluten Free, let your server know

2 Courses £29.75 | 3 Courses £36.75

(Christmas menu must be pre booked in advance)

Available 5th to 24th December

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The Gargunnock Inn

Good Food | Good Beer | Good Times