



The Gargunock Inn

GOOD FOOD, GOOD BEER, GOOD TIMES

Yuletide MENU

STARTERS

- Roasted cauliflower soup with celeriac and truffle oil
- Goats cheese and cranberry tarte, pink lady apple salad, candied pecans
- Venison, pork and spiced fruit sausage roll, nigella seeds, cranberry and onion chutney
- Scottish smoked salmon, horseradish crème fraiche, lemon, caper and pea shoots with toasted crostini

MAIN DISHES

- Traditional turkey, served with all the trimmings (gf)
- Roasted fillet of coley, charred plum cherry tomatoes, baby yellow courgette, salsa Verde (gf)
- Pan roast duck breast, classic Clapshot, winter spiced red cabbage, red wine and port jus (gf)
- Wild Mushroom and puy lentil pie with garlic green veg, roast potatoes and cranberry puree (v)(vegan)

DESSERTS

- Classic Christmas pudding, brandy cream
- Whisky affogato, homemade tablet (gf)
- Trio of Scottish cheeses, Perthshire oatcakes, chutney (gf)

2 COURSES £28.50 \ 3 COURSES £34.50

THIS MENU HAS TO BE RESERVED IN ADVANCE, PRE ORDER IS NOT REQUIRED UNLESS YOU ARE A LARGE GROUP

Available 4th to 24th December