



THE WALLED GARDEN

EAT • DRINK • BE MERRY



Christmas in the garden



Christmas Party Nights

Friday 14th and Saturday 15th December 2018

STARTERS

Butternut Squash, Parsnip & Carrot soup, crumbled Blue Cheese

Smoked Salmon Mousse, fennel & apple salad,
Dill Crème Fraiche, Poppy Seed Cracker

Pressed Belly Pork, Apple Veloute, garlic puree, pork jus,
raw apple and toasted hazelnuts

MAINS

Stuffed Ballontine of Turkey Crown, cranberry and sage stuffing, roast root vegetables,
roast potatoes, kilted chipolatas and turkey gravy

Baked Fillet of Cod, GC Oatcake crust, charred sprouts, shallot,
pancetta, potato puree and chive buerre blanc

Mushroom, Chestnut and spinach Wellington, sweet potato
and herb mash, vegetarian gravy (V)

Slow roasted blade of beef, roast beets, crispy kale,
burnt onion, celeriac puree and red wine jus

DESSERT

Brandied date and marzipan crème brulee, cinnamon shortbread

Mulled winter fruits and gingerbread ice cream

Cheeseboard – oatcakes, frozen grapes, quince, celery and apple (£3 supplement)

**Arrival izz, three course meal and traditional Scottish entertainment
to dance the night away @ £39.95pp**

**menu subject to change and availability*

***Gluten Free, Dairy Free and Vegetarian options available on request*