



ALLANTON INN

CHRISTMAS MENU 2018

BUTTERNUT SQUASH, SAGE & CHESTNUT SOUP WITH HOMEMADE BREAD (V)
MULLED PEAR, POMEGRANITE & WALNUT SALAD WITH GINGERBREAD CROUTONS & DARLING
BLUE CHEESE DRESSING

DUCK & CRANBERRY TERRINE WITH CARAMELISED CLEMENTINE'S & PUY LENTIL SALAD
SMOKED SALMON & EYEMOUTH HOT SMOKED SALMON MOUSSE WITH HORSERADISH CRÈME
FRAICHE, CAPERS & CUCUMBER RIBBONS



ROAST SCOTTISH TURKEY WITH DUCK FAT ROAST POTATOES, STUFFING, SEASONAL VEGETA-
BLES, KILTED SAUSAGES, TURKEY GRAVY & CRANBERRY SAUCE

HERB CRUSTED EAST COAST COD FILLET WITH HARISSA SPICED CHICKPEA, SWEET POTATO &
FENNEL RAGU & PRESERVED LEMONS

PORT BRAISED FEATHERBLADE OF SCOTTISH BEEF WITH HAGGIS DAUPHINOISE POTATOES &
HONEY ROASTED PARSNIPS

SLIGHHOUSES FARM PORK LOIN STUFFED WITH PRUNES, ROASTED POTATOES, BRAISED RED
CABBAGE & CIDER CREAM

SCOTTISH BRIE, SPINACH & GARDEN APPLE FILO PARCEL WITH FRESH FIGS & PRESTON
FARM BEETROOT RELISH



KATRINA'S HOMEMADE CHRISTMAS PUDDING WITH GIACOPAZZI'S
CHRISTMAS PUDDING ICE CREAM & BRANDY SAUCE

DARK CHOCOLATE TORTE WITH BLACK CHERRIES & GIACOPAZZIS BLACK FORREST GATEAU ICE
CREAM

CHRISTMAS MESS – HOMEMADE MERINGUES, CHANTILLY CREAM, BOOZY BERRY SAUCE & RED
BERRY COMPOTE

PEANUT BUTTER PARFAIT WITH GLAZED BANANA, TOFFEE SAUCE & PEANUT BRITTLE
SELECTION OF GIACOPAZZI'S ICE CREAM

SCOTTISH/LOCAL CHEESE PLATE WITH QUINCE JELLY, GRAPES & BISCUITS



LUNCH – 2 COURSES FOR £18, 3 COURSES FOR £23

DINNER – 2 COURSES FOR £22, 3 COURSES FOR £27

DEPOSIT REQUIRED FOR TABLES OF SIX OR MORE.

