

FESTIVE DINING 2018

3 COURSE MENU

£21.95 PP

3RD - 18TH DECEMBER

Starters

Warming winter carrot & coriander Soup

Chicken Liver pate with toasted home-made bread & red onion & chilli jam

Classic Prawn cocktail bound in a delicious Marie Rose sauce

Spicy beetroot & avocado salad with grilled goats cheese & pommy mustard dressing

Main courses

Slow braised shoulder of Perthshire Lamb, butter spinach, dauphinoise potato's & rosemary jus

Grilled Fillet of Hake, spring onion and olive oil mash with chive and lime butter sauce

Portobello Mushroom, butter bean and spiced beetroot risotto, parmesan crisp

Traditional festive Turkey served with all the yummy trimmings

Desserts

Rich dark chocolate & orange mouse with raspberry Sorbet

Banana Eton Mess

Very Festive cinnamon crème brulee

Christmas pudding with brandy sauce

**EAST
HAUGH
HOUSE**
HOTEL &
RESTAURANT

BOOK TODAY : 01796 473 121