

# Festive Menu

Monday 3rd December - Sunday 23rd December

## Starter

Soup Of The Day Served With a Warm Crusty Roll (V) (GO)

Classic Prawn Cocktail Served With Salad And Brown Bread (GO)

Homemade Salmon Pate Served With Red Onion Chutney And Classic Scottish Oatcakes (GO)

Fan Of Melon Served With Blackcurrant Sorbet And Mango Coulis (V) (GO)

Traditional Black Pudding Topped With a Poached Egg And Drizzled In a Balsamic And Basil Dressing

## Main

Traditional Roast Turkey And Stuffing Served With All The Trimmings (GO)

Slow Roasted Beef Served With All The Trimmings

Grilled Salmon Served With Dill Sauce, Roasted Root Vegetables & Mashed Potatoes (GF)

Vegetarian Shepherd's Pie Served With Roasted Root Vegetables (V) (GF)

Classic Airlie Mushroom Risotto Served With a Side Of Garlic Bread (V)

## Desserts

Traditional Christmas Pudding Served With a Warm Brandy Sauce

Hot Artisana Brownie Served With Vanilla Ice Cream And Drizzled With Salted Caramel Sauce (GO)

Homemade Festive Gingerbread Cheesecake Served With Vanilla Ice Cream

Selection of Scottish Cheese Served With Pear & Apple Chutney, Grapes And Biscuits (GO)

Fresh Fruit Platter Served With Fresh Berry Coulis (GF) (V)

If you have any questions, please call us on 01575 218080 or email [airliearms@outlook.com](mailto:airliearms@outlook.com)

GF – gluten free GO – gluten free option available V – vegetarian

2 courses £18.95 | 3 courses £21.95