

# FESTIVE CELEBRATION MENU

2 Courses £24.95 / 3 Courses £28.95

## STARTERS

### Prawn and Mango Tian

Marie rose, mizuna & rocket salad, lime & honey dressing

### Roast Red Pepper and Tomato Soup *(v, vea, gfa)*

Sour cream, herb croutons

### Haggis, Neeps and Tatties

Whisky & grain mustard cream

### Confit Ham Hock *(gfa)*

Picked carrot & mustard terrine, golden beetroot relish, endive, fine herbs

## MAINS

### Ballotine of Turkey *(gfa)*

Apricot & sage stuffing, wrapped in bacon, chipolata, honey glazed roots, rosemary roast potato, rich turkey jus

### Slow Braised Featherblade of Beef *(gfa)*

Sauce bourguignon - pancetta, red wine, baby onion & button mushroom, glazed roots, rosemary roast potato

### Nut Roast *(v, vea)*

Parsnip & sage strudel, crisp seeded pastry, onion gravy, truffled savoy cabbage, roast vegetables

### The Mac & Cheese

Creamy 3 cheese sauce, Mull Cheddar & parsley crumble, garlic & herb ciabatta

### Smoked Haddock

Mornay cheddar sauce, creamy mashed potato, greens

## DESSERTS

### Baked Vanilla Cheesecake *(v)*

Honeycomb, mulled berry compote

### Sticky Toffee Pudding *(v)*

Butterscotch, ice cream

### Dark Chocolate Torte *(v, vea)*

Raspberry crumb, berry coulis, clotted cream

### Trio of Ice Cream *(v, vea)*

## FESTIVE SIDES

Garlic & Rosemary Roast Potatoes *(v)* £5.00

Sautéed Sprouts with Crispy Bacon £5.00

Honey & Mustard Glazed Chipolatas £5.00

Buttered & Bashed Neeps *(v, gfa)* £4.50

Buttery Mash *(v)* £5.00

House Fries *(v, gfa)* £4.00



TARBET HOTEL

**FESTIVE CELEBRATION**  
**MENU**

