



CORNHILL FESTIVE CELEBRATION MENU

2 Courses £24.95 / 3 Courses £28.95

STARTERS

Soup of the Day

Warm focaccia, flavoured butter

Campbells Butchers Haggis

Bashed neeps, champit tatties, leek crisp, whisky & thyme jus

Confit Chicken (gfa)

Apricot & pancetta terrine, tarragon aioli, watercress, roquette, sherry vinaigrette

Roast Pepper Hummus (v, vea)

Pickled watermelon, cucumber relish, sweet drop peppers, marinated feta, grain salad

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

Beer Battered Haddock

Sustainable haddock, chunky chips, tartare sauce, mushy peas

House Burger

6oz prime beef patty, crisp gem lettuce, tomato, coleslaw, brioche bun, house sauce, crisp pickle, fries

Add: Haggis | Cheese | Bacon £2.00

DESSERTS

Sticky Toffee Pudding (v)

Salted caramel, vanilla ice cream

Baked Vanilla Cheesecake (v)

Honeycomb, mulled berry compote

Dark Chocolate Torte (v, vea)

Raspberry crumb, berry coulis, clotted cream


FESTIVE SIDES

Garlic & Rosemary Roast Potatoes (v) £5.00

Sautéed Sprouts with Crispy Bacon £5.00

Honey & Mustard Glazed Chipolatas £5.00

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.





CORNHILL
CASTLE

*Festive Celebration
Menu*

