



REDHURST
HOTEL | BAR | RESTAURANT

Festive Dinner Menu

STARTERS

Golden Lentil & Vegetable Soup (v)
Daily baked bread

Chilled Fanned Galia Melon (v)
Raspberries & fruit coulis

Timbale of Prawn
Atlantic prawns, bound in a piquant marie rose sauce, with brown bread & butter

Chicken Liver & Brandy Pâté
Chutney & oatcakes

MAIN COURSES

Roast Farm Fresh Ayrshire Turkey
Sage & chestnut stuffing, bacon wrapped chipolatas & a rich roast gravy

Traditional Steak Pie
Prime shoulder steak, simmered until tender
bound in a rich gravy, topped with a flaky pastry lid

Darne of Fresh Loch Salmon
Coated with a dill cream sauce

Vegetable Wellington (v)
A medley of Mediterranean vegetables, sautéed & encased in light pastry,
draped with a Napoli sauce

All main courses are served with chef's selection of potatoes & seasonal vegetables

DESSERTS

Christmas Pudding
Brandy anglaise

Salted Caramel & Chocolate Profiteroles
Chantilly cream

Handmade Cheesecake
Please ask your server for today's flavour

Trio of Porelli Ice Cream
Freshly Brewed Tea/Coffee and Mince Pies