



The Dunavon
Festive Menu 2019

Starters

Minestrone Soup

Parmesan Crouton, Basil Oil, Warm Bread Roll

Smoked Haddock & Leek Arancini Cake

Poached Hens Egg, Butternut Squash Puree, Crispy Kale

Roast Chicken & Haggis Terrine

Toasted Sour Dough, Piccalilli

Crispy Falafel, Cauliflower & Onion Bhaji, Vegetable Spring Roll

Mango Chutney, Asian Salad

Main Courses

Roast Turkey & Honey Glazed Gammon

Roast Potatoes, Skirlie Sausage Roll, Kilted Chipolatas, Seasonal Vegetables, Roast Gravy

Slow Braised Beef Flank Steak

Boulangere Potatoes, Horseradish Dumpling, Honey Glazed Root Vegetables, Rosemary & Garlic Jus

Monkfish Scampi

Saag Aloo, Garlic & Coriander Naan, Cucumber & Mint Yogurt Dip, Shrimp Chips

Roast Spiced Cauliflower Steak

Ratatouille, Olive Oil Mash Potatoes





Desserts

Chocolate Mud Pie

Peppermint Patty, White Chocolate Ice Cream

Spiced Lemon Curd Tart

Mulled Wine Sorbet

Gingerbread Cheesecake

Salted Honey Ice Cream

Cheeseboard

Miller Damsel Biscuits, Autumn Fruit Chutney

Tea / Coffee

Hand Crafted Petit Fours

2 Courses ~ £24.95

3 Courses ~ £29.95

Booking & £10 Non-Refundable Deposit Per Person Required

Pre-Order Required Minimum 72 hours in Advance

Available Thursday 5th – Tuesday 24th December Inclusive

Some of our dishes may contain allergens – information available upon request. Dietary requirements can be accommodated given prior notice

