

BRUACH

BROUGHTY FERRY

FESTIVE MENU 2019

Lunch £22.50 (12pm-3.30pm) Dinner £29.50

STARTERS

SWEET POTATO, CARROT & CORIANDER SOUP (vegan & GF option available)

Fresh baked bread

CULLEN SKINK TARTLET

Arbroath smokie bon-bon, creamed leeks

FIG, PEAR & WALNUT SALAD* (vegan & GF)

Chicory, sherry vinaigrette

**Also available as a main course. Please state "SALAD MAIN" when ordering*

BEETROOT & GOATS' CHEESE ARANCINI (v)

Pickled beetroot salsa

PORK, APPLE & SAGE TERRINE (GF option available)

Apricot chutney, carrot puree, oatcakes

PIRI-PIRI TIGER PRAWNS (GF available)

Red chili, roast pepper, garlic & coriander, baked bread
(£3.00 supplement)

MAINS

POACHED TURKEY WITH STUFFING (GF option available)

Duck fat roast potatoes, pigs in blankets, root vegetables,
sprouts & bacon, turkey & onion gravy

SWEET POTATO, PUY LENTIL & PINE NUT ROAST (vegan & GF)

Roast root vegetables, beetroot hummus, basil pesto

POACHED FILLET OF SALMON (GF)

Lemon & dill new potatoes, charred leeks, asparagus, white wine cream

BRAISED PORK BELLY (GF option available)

Smoked pancetta mash, roasted carrots, apple & black pudding croquette, cider jus

28 DAY AGED RIB-EYE of ANGUS BEEF from SCOTT BROS. (GF)

Hand-cut chips, balsamic tomatoes, mushroom, roasted shallot, peppercorn sauce
(£8.00 supplement)

SIDES all £3.50

Skinny fries & aioli

Baked bread, olive oil, balsamic

Duck fat roasties

Creamed sprouts, peas & pancetta

Roast root vegetables

Pork & sage stuffing bon-bons

Pigs in blankets x 5

Hand cut chips

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice-cream

LEMON & MASCARPONE CHEESECAKE

Poached brambles

WARM SAFFRON & BASIL POACHED PEAR (GF)

Mulled wine syrup, vanilla ice cream

CLASSIC AFFOGATO (GF option available)

Vanilla ice cream, fresh espresso, biscotti (add a liqueur £2.50)

BRUACH CHEESEBOARD (GF option available) (*not gf)

Arran Cheddar / Blue Murder / Howgate Brie / Black Crowdie*

Chutney, jelly, walnuts, grapes, celery, oatcakes*

(£4.00 supplement)

Food Allergies and Intolerances

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order please inform a member of staff if anyone in your party has an allergy.

Christmas Crackers

After careful consideration, we have decided not to provide crackers on tables this year. We believe that these are of no environmental benefit and create unnecessary plastic waste.

As an alternative we will be making a large donation to Shelter Scotland, to support those that find themselves homeless this Christmas.