



# Christmas Catering At Dunglass Estate





# Menu Options

£55.00 per Person, Pre-Order Required

## Starters

Soup of Winter Spiced Roasted Roots, Mull Cheddar Crouton (Vegan Alternative Available)

Or

Haggis Bonbons, Baby Fondant Potatoes, Turnip Purée, Whisky Cream Sauce (Vegan Alternative Available)

Or

Edinburgh Gin & Beetroot Cured Salmon, Baby Pickled Vegetables, Horseradish Cream, Sourdough Toasts

## Main Course

Turkey Ballotine With Apricot & Chestnut Stuffing, Wrapped in Pancetta, Homemade Gravy

Or

Grilled Salmon With Lemon & Caper Butter

Or

Pithivier of Morangie Brie, Roast Butternut Squash & Caramelised Onions

Or

Slow Cooked Featherblade of Beef, Caramelised Baby Onions, Rich Jus

Served With Sharing Sides

Heather Honey Roasted Carrots, Winter Spiced Cabbage, Crispy Roasties, Pigs in Blankets, Stuffing Balls

## Dessert

Sticky Toffee Pudding, Hot Caramel Sauce, Baileys Cream

Or

St Clements Posset With Homemade Shortbread

Includes Tea & Coffee



# Drinks Options

## Package One

£8.50pp

Welcome Glass of Prosecco or Soft Drink  
Water for the Tables

## Package Two

£19.25

Welcome Glass of Prosecco  
Half Bottle of Wine per Guest  
Water for the Tables  
Post Dinner Tea or Coffee

## Package Three

£22.50

Welcome Festive Cocktail  
Half Bottle of Wine per Guest  
Water for the Tables  
Post Dinner Tea or Coffee

## Package Four

£27.50

Welcome Glass of Prosecco  
Half Bottle of Wine per Guest  
Water for the Tables  
Post Dinner Tea or Coffee  
Post Dinner Espresso Martini Or Dram

FULL SERVICE CASH BAR AVAILABLE THROUGHOUT THE EVENING