

East Ayrshire Festive Meal

Saturday, 6 January at 2 pm

Starters

- Soup of the day** - Served with freshly baked bread, butter and croutons.
- Garlic and Chilli King Prawns** - Served with tossed salad and garlic ciabatta.
- Duo of Cheese** - Grilled goat's cheese and breaded brie wedge served with a spiced tomato salsa and side salad.
- Festive Toad in the Hole** - Made in-house Yorkshire pudding, filled with mashed potato, pig 'n blanket, turkey and gravy.

Mains

- Roast Breast of Turkey** - Slow-roasted turkey served on a bed of mash, roast potatoes, vegetables, pig 'n blanket, stuffing and gravy.
- Weston Steak Pie** - Individual pie served with vegetables served with your choice of mash, baby boils, roast potatoes, or chips.
- Grilled Salmon** - Scottish salmon served on a bed of dauphinoise potatoes, vegetables and coated in a garlic and chive sauce
- Wild Mushroom & Truffle Risotto** - Topped with sauté greens (add chicken for £3.95).

Desserts

- Sticky Toffee Pudding** - Coated with butterscotch sauce. Served with berries and vanilla ice cream.
- Christmas Pudding** - A slice of our Christmas pudding log served with berries and brandy custard.
- Bailey's & White Chocolate Cheesecake** - Our 5th generation cheesecake recipe, served with coulis and tablet ice cream.
- Cheese Board** - Selection of cheeses served with crackers, chutney, and butter.

Two courses for £15.95 or three courses for £20.95. Places are limited so booking is essential by contacting Alex Burt by emailing east-ayrshire@awcamra.org.uk