



Souter's Inn Christmas Eve Menu

*Smooth Chicken Liver Parfait with Spiced Apple Chutney and Oatcakes
Vine Tomato Soup with Basil Pesto, Parmesan Croutons and Freshly
Baked Crusty Bread
Bang Bang Squid and Fresh Water Prawns coated in a Hot and Spicy Sauce topped with
Chilli Peanuts and Coriander
Chilled Melon and Fresh Fruits with Cranberry Syrup and Costley's Sorbet
Salad of Poached Pear, Blue Cheese, Maple Glazed Pancetta and Candied
Walnuts with French Vinaigrette
Cocktail of Smoked Salmon and Prawns, Baby Gem Salad and Marie Rose Sauce
Baked Garlic Mushroom Gratin with Crispy Bacon and Mature Cheddar*

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*Roast Turkey with Sage and Onion Stuffing, Chipolatas, Fresh Cranberry
Sauce and Light Turkey Jus
Salmon En Croute with Scallop, Leek and Lemon Stuffing, Buttered Greens, Crushed Baby
Potatoes and Lemon Beurre Blanc
Beef Bourguignon with Red Wine, Shallots, Mushrooms and Bacon served with
Creamed Potatoes and Root Vegetables
Roast Breast of Chicken with Garlic and Thyme served with Champ Potato Cake, Savoy Cabbage and Wild
Mushroom Sherry Sauce
Pan Fried Fillet of Wild Sea Bass with Garlic and Ginger Prawns served with Rice Pilaf
and a Curried Coconut Sauce
Homemade Individual Lamb and Rosemary Pie with Creamed Potatoes, Buttered Carrots and Onion Gravy
Butternut Squash Risotto with Spinach, Chestnuts, Parmesan Shavings
served with Thyme and Honey Vegetables*

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*Christmas Pudding with Brandy Sauce and Costley's Double Cream Ice Cream
Apple, Sultana and Cinnamon Crumble with Sauce Anglaise and Costley's Ice Cream
Lemon and Passionfruit Cheesecake with Mango Fruit Coulis and Costley's White Chocolate & Coconut Ice
Cream
Selection of Scottish Farmhouse Cheese with Chutney, Grapes and Biscuits
Chocolate and Nutella Tart served with Costley's Salted Caramel Ice Cream
Mixed Berry Pavlova with Chocolate Curls, Chantilly Cream, Raspberry Coulis & Costley's Honeycomb Ice
Cream*

£26.95 per person