## SERVED FROM 8 DECEMBER 2025

## **CHRISTMAS**



## THE BAILIE



## **STARTERS** SPICED CARROT AND LENTIL SOUP with warm bread herb oil 8 butter CRISPY DEEP FRIED BRIE £9.50 with mixed leaves & cranberry sauce OLD SCHOOL ATLANTIC PRAWN COCKTAIL £10 served with melba toast CHICKEN LIVER AND MADEIRA PÂTÉ £10 with mixed leaf salad, toasted brioche 8 a red onion chutney MAINS BUTTERNUT SQUASH AND MUSHROOM WELLINGTON £20 with squash puree, tenderstem broccoli, poppy seeds 8 a redcurrant and chestnut jus ROAST TURKEY ROULADE £24 with roast potatoes, winter vegetables, sage 8 onion stuffing, pigs in blankets with homemade gravy 8 cranberry sauce BEEF DAUBE BOURGINGON £24 beef stew with button mushrooms, bacon lardons, baby onions, mashed potato 8 a red wine sauce £24 PAN FRIED ORKNEY SALMON with a potato 8 sea herb cake, palourde clams, tenderstem broccoli 8 a Pernod Ricard veloute **EXTRA SIDES** Homemade Gravy £2.50 Creamy Mashed Potato £5.50 Seasonal Winter Vegetables Mustard & Honey Pigs in Blankets £6.50 t9 Thyme & Rosemary Roasted Potatoes £6.50 **DESSERTS** TRADITIONAL CHRISTMAS PUD £9 with brandy sauce STICKY TOFFEE PUDDING £9 with vanilla ice cream and toffee sauce CHRISTMAS SHERRY TRIFLE £9 with mixed berries, chantilly cream custard and amaretti biscuits £7.50 ICE CREAM SELECTION rum & raisin , and vanilla with cinnamon dust and mince pie

All prices are inclusive of VAT

SORBET SELECTION

Food allergies and intolerances: Please inform a member of staff when placing your order

blood orange and lemon sorbet with clementine coulis and mince pie

£7.50