

THE LINKS FESTIVE MENU

STARTERS

Chef's Seasonal Soup of the Day

Chicken Liver Pate

On dressed leaves with homemade seasonal relish and highland oatcakes

Sweet Cured Salmon

On crisp salad with a tartare sauce relish

Chickpea Fritter (V)

On a hickory smoked tomato salsa with grilled halloumi cheese

MAINS

Parsnip, Cranberry and Chestnut Loaf (V)

With roast potatoes, brussel sprouts, honey roast parsnips and carrot batons

Pan Seared Sea Bream

Served on a citrus and sage butter bean casserole topped with wilted greens

Traditional Roast Breast of Turkey

With roast potatoes, brussel sprouts with smoked bacon and chestnuts, honey roast parsnips, carrot batons and sage dumplings

DESSERTS

Homemade Ice Cream

Chef's freshly made ice cream served in a crisp tulle basket

Links Sticky Figgy Christmas Pudding

Drenched in a rich brandy custard

Mulled Wine Poached Pear

With crème Chantilly

Cheese board (£2 supplement)

Selection of fine Scottish cheeses served with celery, Seasonal fruit and oatcakes

Followed by Complimentary Coffee and Mince Pies

2 COURSES £14.99

3 COURSES £18.99