



BANKHOUSE
CATERING



Thursday 6th to Sunday 23rd December

Christmas Menu

Soup

Spiced parsnip
Lentil & bacon

Served with crusty bread and butter

Prawn Cocktail

Served with salad, brown bread & Marie Rose sauce

Chicken Liver Pate

Served with salad, oatcakes & red onion chutney

Traditional Roast Turkey

Sage, onion & apricot stuffing

Pigs in blankets

Roast potatoes

Honey glazed parsnips & carrots

Sprouts & gravy

Roast Beef

Roast potatoes

Honey glazed carrots and parsnips

Yorkshire pudding & Gravy

Pan Fried Sea Bass Fillet

New potatoes

Dill & butter sauce

Honey glazed parsnips & carrots

Mushroom, Cranberry & Brie Wellington

New potatoes

Honey glazed parsnips & carrots

Gravy

Traditional Christmas Pudding

Served with brandy sauce

Chocolate & Raspberry Tear

Smooth and silky Belgian chocolate truffle set on a chocolate sponge base, studded with raspberries and garnished.

Lime & Pistachio Cheesecake

Tangy lime cheesecake with chopped pistachios throughout, topped with a smooth dairy cream mousse and chopped pistachios.

Syrup Sponge Pudding

Traditional sponge smothered in a delicious syrup sauce.

Tea, coffee and mints

Adults £17.95

Kids £8.95

Bookings now being taken

Contact the kitchen direct on

0131 664 3009 option 4



