



# Christmas Menu



**Pan Fried Pheasant Breast**  
with artichoke puree & redcurrant glaze



**Roasted Cauliflower & Chestnut Soup**  
finished with chive snippet sour cream



**Warm Olive & Herb Scone**  
topped with marinated brie, cranberries & toasted granola

**Chilled Prawn & Salmon Mousse**  
With pickled cucumber & dill cream



**Traditional Roasted Turkey**  
forcemeat stuffing, pigs in blankets & deglazed jus



**Butter Smoked Haddock**  
with wilted spinach, poached egg & hollandaise sauce

**Slow Roasted Pork Belly**  
apricot & sage stuffing, savoy cabbage & spiced gravy

**House Spiced Aloo Gobi Pie**  
with steamed kale & root vegetable puree



**Handmade Christmas Pudding**  
with brandy sauce

**Dark Chocolate & Coffee Trifle**  
topped with hazelnut praline

**Pecan & Maple Tartlet**  
with a brown sugar patisserie cream

**Lemon Curd Jam Jar**  
with mini meringues & a shot of Limoncello

£25 per person

Book & pay a deposit for a 3 course Christmas meal at the Polgooth Inn before the 1st November 2018 & receive a glass of Prosecco for every person booked.



Name of Party	Date Required
Telephone No	Time Required
Email	Number of Guests
Booked By	Deposit Paid £

	Starters			Mains				Desserts		
NAME	Salmon & prawn Cheese-cake	Soup	Chicken Liver Parfait	Turkey	Plaice	Pork loin	Cheese Tartlet	Yule Log	Clemen-tine Posset	Christmas Pudding

Tel Phone No 01726 74089  
 Email enquiries@polgoothinn.co.uk  
**Please confirm the booking 2 weeks in advance.**

**A £10 deposit is required per person, to be paid on completion of the pre-order 2 weeks prior to your party.**

**This is non-refundable**

**We advise that you keep a copy of this pre order**