



CHRISTMAS AT THE MOSSET TAVERN

STARTERS

- Classic prawn cocktail with home baked bloomer bread (gf*)
- Pulled pork and Haggis bon-bons in a Panko crumb with a pepper sauce
- Chunky vegetable and lentil soup with home baked bloomer bread (gf*vgn*)
- Goats cheese and beetroot fritters, walnut and watercress salad, orange dressing (v) (gf*)
- Trio of puddings served with a whisky and onion cream sauce



MAIN COURSE

- Traditional roast turkey with roasted root vegetables, buttered sprouts, Pork and cranberry stuffing, roasted potatoes and pigs in blankets, pan gravy (gf*)
- Slow cooked feather blade of beef with a smoked bacon and onion jus, creamed potato and crunchy greens (gf)
- Cajun spiced sweet potato roulade, spring onion and coriander steamed rice and a rocket and crispy onion salad (gf vgn)
- Grilled sea bass on a tomato, pine nut and spinach tagliatelle with basil oil and watercress (gf*)
- Festive gourmet burger topped with pork stuffing, bacon, Brie and cranberry in a brioche bun, crispy chips and creamy coleslaw (gf*)



DESSERT

- Individual Trifle torte served with a lemon sorbet
- Traditional Christmas pudding with a brandy custard (gf* vgn*)
- Trio of Scottish cheese with Arran chutney and oatcakes (gf*)
- Trio of chocolate truffle, 3 layers of decadent chocolate truffle dusted with cocoa served with raspberry sorbet (gf v)
- Sticky toffee pudding with a ginger and caramel sauce, honeycomb ice cream (gf*)
- Freshly brewed Tea and Coffee warmed mince pie



2 Courses £20 | 3 Courses £25