



2 COURSES £23 | 3 COURSES £28 | AVAILABLE 7 DAYS

STARTERS

Thyme roasted chicken terrine Spiced pear chutney, bacon crumb, toasted brioche

Mr MacGregor's beetroot and Gin cured salmon gravlax

Pickled cucumber and fennel, oat cakes {gf}

Heritage tomato and goats cheese tart

Winter leaves, aged balsamic {v}

Butter nut squash soup Crème fraîche, herb croutons {gfa}

DESSERTS

Clootie dumpling Served with whisky sauce

Lemon posset

Italian glazed meringue, winter berries, crème de patisserie {v}

Chocolate and hazelnut tart

Served with spiced cream {v} {n}

Trio of italian ice-cream {v} {gf}

MAIN COURSES

Ayrshire Turkey

Chipolatas, duck fat roast potato's, smoked bacon, sautéed sprouts, sage gravy

Pan roast hake

Lentil and bean cassoulet, herb crème fraîche {gf}

Nut and spinach wellington

Glazed carrots, pomme purée, red wine sauce {v} {n}

Braised featherblade of beef

Pomme purée, glazed carrots, duck fat cabbage, red wine jus {gf}

8oz flat iron steak (£5 supp)

Served with hand cut chips and pepper sauce {gf}

MAKE IT AN AMAZING AFTERNOON

Festive afternoon tea

Only £20 per person. Enjoy a selection of festive treats and savouries

Available throughout December



Christmas Day

£85 PER PERSON | KIDS £37.50 | 1PM & 4PM SITTINGS

STARTERS

Pea and watercress soup
Garlic crostini, parsley oil {gfa} {v}

Salmon and lobster ravioli

Watercress and spinach pureé, lobster bisque

Confit duck and game terrine

Spiced pear chutney, brioche, chicory and walnut salad {n} {gfa}

Tomato tart titan

Goats curd, winter leaf salad {v}

MAIN COURSES

Ayrshire turkey

Duck fat potatoes, honey roasted root vegetables, sautéed sprouts with bacon, sausage stuffing and red wine sauce

Beef Wellington Fillet

Pome purée, honey roasted root vegetables, creamed spinach, red wine sauce

Pan roasted turbot

Crispy chicken wings, turnip, basil pesto, truffle and chicken sauce {gf}

Nut and spinach Wellington

Braised cabbage, honey glazed carrot, parsnip purée {v} {n}

DESSERTS

Traditional Christmas pudding

Whisky sauce

Lemon meringue

Lemon curd, toasted almonds, caramelized Italian meringue {gf} {v}

A selection of Scottish cheese Oat cakes, quince, grapes {gf} {v}

Trio of Italian ice-cream {gf} {v}

CHEERS TO THE FESTIVE SEASON ~ BOOK YOUR CHRISTMAS TODAY





STARTERS

Cock-a-leeckie soup

Braised chicken, leeks, smoky bacon croûton, crispy leeks and bloomer bread {gfa}

Goats cheese & Arran cheddar tart

Pickled mushrooms. dressed leaved {v}

Duck liver parfait

Plum chutney, toasted brioche (gfa)

Haggis croquettes

Turnip puree, whisky sauce

MAIN COURSES

Pan Roast Chicken

Duck fat potato terrine, braised leeks, carrot puree, charred onion, thyme jus {gf}

Spiced cauliflower steak

Pomme puree, green beans, puffed rice, curry sauce {v} {gf}

Char-grilled pork chop

Tomato chutney, spiced aubergine, chicory {gf}

Pan seared Hake

Lemon and herb crushed potatoes, bisque sauce, roast fennel {gf}

DESSERTS

Apple Tart Tatin

Glazed caramel apples. puff sweet pastry, Whisky crème Anglaise {v}

Highland Cranachan

Toasted oats, whisky, raspberry gel, honey {v} {gf}

Chocolate orange tart

Caramelized orange, ginger ice cream {v}

mrmacgregors.co.uk/christmas info@mrmacgregors.co.uk

Christmas Day and Hogmanay bookings require a £20pp non refundable deposit with full balance due on 1st Nov 2023. All festive lunch and dinner bookings (6 person or more) require a £10pp non-refundable deposit. Saturday night £20 deposit

