

Hogmanay Celebration

3 COURSES £39PP

STARTERS

LENTIL & SMOKED BACON SOUP (GFA) (VA)
fresh bread & salted butter

HAGGIS BON BONS (GFA)
turnip puree, crispy shallots, whiskey sauce

WHISKEY CURED SALMON (GFA)
baby beetroot, dill, cucumber, horseradish yoghurt, brown bread

CROWDIE TARTLET (V)
caramelized onions, pickled carrots, toasted walnuts

MAINS

ROAST SUPREME OF CHICKEN (GFA)
confit garlic mash, haggis, buttered greens, whiskey sauce

FEATHER BLADE OF BEEF (GF)
bourguignon sauce, roast carrot, parsley creamed potatoes, gremolata

FILLET OF TROUT
cullen skink sauce, crispy kale, spring onions, chive oil

WILD MUSHROOM RISOTTO (GF) (V)
mushroom Crostini, truffle oil, shaved parmesan, dressed rocket

DESSERT

STICKY TOFFEE PUDDING
salted caramel sauce, vanilla ice cream, honeycomb

CRANACHAN (GFA)
honey & whiskey cream, fresh raspberries, toasted oats

LEMON MERENGUE TARTLET
lime Chantilly cream, orange & vanilla syrup

DUO OF SCOTTISH CHEESE (GFA)
scottish cheddar & brie, spiced chutney, oatcakes, celery, honey

Festive Afternoon Tea

FESTIVE AFTERNOON TEA WITH SPARKLING WINE - £24.95PP
(selection of festive sandwiches and savouries, homemade scones and cakes)



Mr. MacGregor's

Restaurant & Gin Emporium

WE WISH YOU A

Merry Christmas

Celebrate Christmas at Mr MacGregor's & enjoy our wonderful festive Market Menu, Christmas Day & New Year celebrations

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

FESTIVE *Market* MENU

SERVED THROUGHOUT DECEMBER 7 DAYS

2 COURSES £23 | 3 COURSES £28

Starters

MAPLE ROAST PARSNIP & PEAR SOUP (GFA) (V)
crispy sage, bread & butter

CHICKEN LIVER PARFAIT (GFA)
spiced cranberry & chilli chutney, toasted sourdough

SCOTTISH SMOKED SALMON (GFA)
caper & dill dressing, cucumber, horseradish crème fraiche, lemon

GOATS CHEESE MOUSSE (GFA) (V)
honey roast beets, pumpkin seed & walnut granola,
pickled grapes, sourdough crisp

Mains

ROAST TURKEY CROWN (GFA)
roast potatoes, glazed roots, brussels sprouts, smoked bacon,
red wine jus, cranberry sauce

FEATHER BLADE OF BEEF (GFA)
creamed potatoes, smoked bacon, baby onions,
wild mushrooms, buttered greens, red wine jus

FILLET OF SEABREAM (GF)
herb crushed potatoes, tender stem broccoli, warm tartar sauce,
crispy capers, chive oil

ROAST BUTTERNUT SQUASH RISOTTO (V) (GF)
dressed rocket, truffle oil, crispy sage, shaved parmesan

Dessert

SPICED CHRISTMAS STICKY TOFFEE PUDDING
salted caramel sauce, vanilla ice cream, honeycomb

LEMON & LIME POSSET (GF)
crushed meringue, raspberry compote, berry sorbet

CHOCOLATE & HAZELNUT TART
hazelnut praline, chocolate crumble, vanilla cream

SELECTION OF PORELLIS ICE CREAM & SORBET (GF)
ask for today's flavours



Book your private festive lunches



Festive drinks - we've got them



Parties in style at Mr MacGregor's

Christmas Day

SITTINGS 1PM AND 4PM

ADULTS £89 | KIDS £39.50 (UNDER 12 YEARS)

Starters

ROAST PARSNIP VELOUT (GFA) (V)
herb croutons, truffle crème fraiche, toasted hazelnuts, fresh bread, black pepper butter

GIN & ORANGE CURED SALMON (GFA)
dill emulsion, baby beetroot, gin & cucumber gel, pickled cucumber,
sea salt butter, fresh soda bread

CHICKEN AND DUCK LIVER PARFAIT (GFA)
spiced pear and orange chutney and toasted brioche

SALT BAKED BEETROOT CARPACCIO (GF)
lanark Blue, spiced pear, pickled celery, walnut granola, roast figs, port reduction

Mains

BALLOTINE OF TURKEY (GFA)
smoked bacon, apricot & sage stuffing, goose fat roast potatoes, maple roast roots,
buttered sprouts, red wine jus, spiced cranberry jam

ROAST FILLET OF BEEF (GF)
wild mushrooms, beef dripping potato terrine, truffled parsnip puree,
parsnip crisps, smoked bacon & baby onion jus

FILLET OF SEA TROUT (GF)
crab crushed potatoes, cavolo nero, shaved fennel,
langoustine bisque, mussels, parsley & lemon dressing

WILD MUSHROOM RAVIOLI (V)
wild mushroom fricassee, mushroom puree, crispy kale,
shaved parmesan, kale pesto, truffle oil

Dessert

CHEESE BOARD (GF)
trio of Scottish cheeses, spiced pear chutney, oatcakes, honey, celery

CHRISTMAS STICKY TOFFEE
spiced sticky toffee pudding, brandy toffee sauce, vanilla ice cream

DARK CHOCOLATE CREMEUX (GFA)
chocolate crumble, orange gel, orange sorbet, honeycomb

PASSION FRUIT MERINGUE TART
passionfruit curd, Italian meringue, toasted coconut, mango sorbet

TERMS & CONDITIONS

Xmas day £20pp non refundable deposit with full balance due on 1st Nov 24 | Hogmanay £10pp non refundable deposit with full balance due on 1st Dec 24
Festive bookings (parties of 6 or more) £10pp deposit | Festive Afternoon Tea £10pp deposit