



# taste PERTHSHIRE

## STARTER

### **Homemade Soup of the Day (V, GF Avail)**

with crusty bloomer bread & butter.

### **Prawn & Avocado Cocktail (GF Avail)**

North Atlantic prawns on a bed of shredded lettuce with sliced avocado bound in our own Marie Rose sauce, served with melba toast.

### **Homemade Chicken Liver Pate (GF)**

served with red onion marmalade and gluten free oatcakes.

### **Fan of Melon with Citrus Fruits (V, Vegan, GF)**

with a berry compote & raspberry sorbet.

## Main Course

### **Traditional Roast Turkey (GF Avail)**

Served with pigs in blankets, garlic & thyme roast potatoes, apricot stuffing, honey carrots & parsnips, brussel sprouts & gravy.

### **Roast Rib of Beef (GF Avail)**

served with a homemade Yorkshire pudding, honey carrots & parsnips, brussel sprouts, roast & boiled potatoes & a red wine gravy.

### **Fillet of Salmon**

served with a parmesan & parsley crust & finished with a dill cream sauce, garlic & thyme roast potatoes & honey carrots & parsnips.

### **Vegetable Wellington (V, Vegan)**

served with sautéed winter vegetables and garlic & thyme roast potatoes.

## Dessert

### **Heirloom Recipe Christmas Pudding (V)**

served with brandy sauce &/or ice cream

### **Raspberry & White Chocolate Cheesecake (V)**

served with a choice of cream or ice cream.

### **Spiced Apple, Raisin & Cinnamon Crumble (V)**

served with a choice of custard, cream or ice cream.

### **Chocolate & Coconut Tart (V, Vegan, GF)**

Served with vegan vanilla ice cream

### **Scottish Cheeseboard (GF)**

a selection of Scottish cheeses from the Taste Perthshire deli, gluten free oatcakes, chutney & grapes

**Available from Friday 28<sup>th</sup> Nov - Sunday 21<sup>st</sup> Dec from 12 noon - close.**

**Call 01738 787 696 to book your table.**

**2 Courses - £25.95 // 3 Courses - £29.95**