



# MUNROS

SCOTTISH CUISINE

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## FESTIVE MENU

2 COURSES £21.95

3 COURSES £25.95

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## STARTERS

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### LIGHTLY SPICED ROAST PARSNIP SOUP

Freshly baked bread and butter

### CULLEN SKINK

Peat smoked haddock, leek, onion, potato, bread and butter

### HAGGIS BON BONS

Clapshot mash, Whisky sauce

### CHICKEN LIVER PATE

Oatcakes, side salad, onion & cranberry chutney

### PRAWN & SMOKED SALMON

Marie rose sauce, rocket & lemon

### GOATS CHEESE & CARAMELISED ONION TART

Cranberry & dressed salad

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If you have a food allergy or special dietary requirements,  
please inform a member of staff or ask for more information.

Ask server for Gluten Free & Vegan Options

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## MAINS

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### ROAST COD

Brown butter shrimp, chive mash, tenderstem, lemon

### STEAK PIE

Rich beef gravy, puff pastry, pan-roasted Veg, creamy mash

### ROAST CROWN OF TURKEY

All the trimmings, rich turkey gravy

### BRAISED FEATHERBLADE OF BEEF

Pan roasted veg, cheese & chive mash, haggis crumb, rich red wine gravy

### WILD MUSHROOM & LEEK PITHIVER

Crisp pastry, pan roasted veg, cranberry Jus

### ROAST SCOTTISH SALMON FILLET

Crab & spinach crushed Potatoes, lemon cream Sauce

### BALMORAL CHICKEN

Chicken breast stuffed with mashed Haggis, wrapped in Ayrshire smoked bacon, pan-roasted veg, roast potatoes, pepper Sauce

### FILLET 8 oz £13.95 supplement

### RIBEYE 12 oz £10.95 supplement

Fries, Mushroom & tomato.  
Choice of sauce: Pepper, Whisky, red wine or garlic butter

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## DESSERTS

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### STICKY TOFFEE PUDDING

Butterscotch Sauce, Ice Cream

### CHRISTMAS PUDDING

Brandy sauce

### SCOTTISH TABLET CHEESECAKE

Salted caramel sauce, Vanilla ice cream

### CHOCOLATE & HAZELNUT TART

Vanilla ice cream

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