





Christmas Menus

www.friarscarse.co.uk

To book: reception@friarscarse.co.uk 01387 740388







Christmas Eve at Friars Carse

2 Courses £26 / 3 Courses £32.50 per person

Children (4-14) half-off Served 6:30 pm – 8.30 pm (Last seating 8:30 pm) Contact our Reception Team to book on **01387 740388**



Mushroom Truffle Soup

Dill Crème Fraiche (v)

Confit Duck

Whisky & Prune Toasted Brioche, Pickled Shallot

Grilled Mackerel

Celeriac and Horseradish Remoulade with Toasted Hazelnuts

Vegetarian Haggis Bonbon

Plum & Apple Chutney (v)

The Main Event

Chicken Breast Wrapped in Pancetta

Stuffed with Chestnut & Tarragon & Confit Leg, Wild Mushroom, Jus

Confit Pork Belly

Roasted Apple, Black Pudding Bon Bon, Cider Cream Sauce

Herb Crusted Cod

Fennel & Micro Herb Salad with Blood Orange Hollandaise

Cannellini

Roasted Pumpkin Puree, Strathdon Blue, Toasted Pumpkin Seeds (v)

To Finish

Chocolate Orange Brioche Bread & Butter Pudding

Clotted Cream, Orange Caramel

Walnut Sponge

Bailey's & Chocolate Ice Cream, Candied Walnuts

Lemon Curd

Citrus Meringue, Raspberries

Section of Scottish Ice Creams

Selection of Scottish Cheeses

Grapes, Chutney & Crackers (£4.50 supplement)



Christmas Day at Friars Carse

5 Courses £60 per person, for non-resident guests

Children (4-14) half-off Residents served 12:00 – 1:30 PM, Non-Residents 1:30 – 4:00 PM Contact our Reception Team to book on 01387 740388

To Start

Celeriac & Jerusalem Artichoke Soup Pickled Walnut Warm Bread & Butter (V)

Poached Pear in Mulled Wine

Smoked Almonds,
Scottish Blue Cheese Dressing (V)

Goats Cheese Panna Cotta

Pickled Beetroot, Toasted Walnuts (V)

Cured Scottish Salmon

Lime Aioli & Dill

Pork & Wild Venison Terrine

Fruit Chutney, Toasted House Bread

Palette Cleanser

A refreshing Quince Sorbet

The Main Event

Roast Turkey Crown

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Roast Belted Galloway Sirloin of Beef

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Scottish Salmon

Butterbean & Pancetta Cassoulet, Dill & Watercress

Marmalade & Honey Glazed Roast Gammon

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Pigs in Blankets, Gravy & Yorkshire Pudding

Nut Roast

Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Roasted Root Vegetables, Sage & Onion Stuffing, Gravy & Yorkshire Pudding (V)

Sauces: Cranberry & Orange, Apple, Horseradish

To Finish

Cranachan Cheesecake

Honey, Raspberry & Whisky Gel

Christmas Pudding

Brandy Sauce

Chocolate & Baileys Creme Brulé

Orange & Shortbread

Selection of Scottish Cheeses

Grapes, Fruit Chutney & Crackers

Selection of Scottish Ice Creams

Followed by your choice of Coffee or Tea



Boxing Day Lunch at Friars Carse

2 Courses £26 / 3 Courses £32.50 per person

Children (4-14) half-off Served 12.30 pm – 3.00 pm (Last seating 2.45 pm) Contact our Reception Team to book on **01387 740388**

To Start

Soup of the Day Warm Bread & Butter (v) **Pork & Wild Venison Terrine**Fruit Chutney & Toasted House Bread

Winter Squash & Blue Cheese Crumb (V)

Warm Bread & Butter

Whipped Goats Cheese & Chive Poached Pear & Walnuts

Smoked Mackerel Pate
Toasted House Bread & Pickles

The Main Event

Roast Belted Galloway Sirloin Beef

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

Roast Turkey Breast

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

Pan Fried Salmon

Smoked Bacon & Bean Cassoulet, Dill & Watercress

Nut Roast

Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Root Vegetables, Pigs In Blankets, Sage & Onion Stuffing & Rich Pan Gravy

To Finish

Dark Chocolate Brownie *Blood Orange Sorbet*

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Mulled Wine Poached Pear White Chocolate Mousse, Toasted Hazelnuts Selection of Scottish Cheeses Grapes, Fruit Chutney & Crackers (£4.50 supplement)

A Selection of Scottish Ice Creams

A light lunch for hotel residents

Soup, Sandwiches & Dessert - £15 per person



Boxing Day Dinner at Friars Carse

2 Courses £26 / 3 Courses £32.50 per person

Children (4-14) half-off Served 6:00 pm – 8:00 pm (Last seating 8 pm) Contact our Reception Team to book on **01387 740388**



To Start

Roasted Red Pepper Soup With Warm Crusty Bread (V)

Smoked Mackerel Pate
Pickled Beetroot, Orange & Fennel,
Toasted Sourdough

Haggis & Smoked Bacon Bonbon Neeps & Tatties, Red Wine Jus

Sautéed Wild Mushrooms
Creamy Wild Mushrooms with Marjoram on
Toasted Brioche (V)

The Main Event

Chicken Supreme

Potato Gratin, Haggis Bon Bon, Winter Greens, Thyme Jus

Pan Fried Duck Breast

Roasted Celeriac, Confit Leg Bon Bon, Winter Greens, Blackberry Jus

Scottish Salmon

Spiced Pumpkin Puree, Buttered Winter Greens & Onion Tuille

Creamy Wild Mushrooms

Spinach Pappardelle, Truffle & Fat Cow Cheese (V)

To Finish

Dark Chocolate Brownie
Blood Orange Sorbet

Lemon Curd Tart Meringue & Raspberry Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Selection of Scottish Cheeses Grapes, Fruit Chutney & Crackers (£4.50 supplement)

A Selection of Scottish Ice Creams