

## *Broomhall Castle Festive Dinner Menu 2010*



**Sesame and Plum Pork Belly  
On a Bed of Stir fried Pak Choi**

**Grilled Avocado with Mozzarella and Red Pepper Pesto**

**Warm Salad of House Smoked Duck with Root Vegetable Crisps**

**House Cured Salmon with Beetroot Salsa**

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**Roasted Winter Vegetable Soup**

**Game Broth**

**Chilled Galia of Melon Melon  
Filled with a Pimms Sorbet**

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**Seared Ostrich Steaks with Spiced Rhubarb and Garlic and Rosemary Wedges**

**Roasted Crown of Turkey**

**With Roast Potatoes, Kilted Sausages, Seasonal Vegetables and Chestnut and Cranberry Stuffing**

**Game and Wild Boar Casserole**

**Served with a Herb Mash and Oven Roasted Vegetables**

**Hake Boulangere with Potato Cake, Parsley and Capers Butter**

**Chestnut Bourgonion Pie**

**With Roast Chestnuts, Baby Onions and Red Wine Gravy**

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**Homemade Christmas Pudding**

**With a Brandy Sauce**

**Oven Roasted Pears with Honey and Spices Served with Vanilla Ice Cream**

**Chocolate and Orange Tart with Crème Fraiche**

**Scottish Cheese Board with Celery and Grapes**

**(£2.00 supplement Applies)**

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**Tea and Coffee with Mince Pies**

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**4 Course Festive Dinner Menu £25.50**

**(Available until the 30<sup>th</sup> December 2010 excluding Christmas Day)**

**A Reduced Festive Lunchtime Menu is available at £19.50**

**So why not leave the washing up to us!!!**

**Please contact us for further details on:**

**01259 763360**

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