

Festive Season Menu

AT MACDONALD HOTELS & RESORTS

* Starters *

Ham Hock Terrine
Fig chutney, sourdough crisp

Onion Tarte Tatin (V)
Soft herb salad, shallots,
wholegrain mustard vinaigrette

Smoked Mackerel Rillettes
Pickled cucumber, chervil,
crème fraîche, sourdough crisp

Lentil Soup (VG/GF)
Onions, carrots, leeks, rosemary oil

* Mains *

Classic Roast Turkey
British turkey breast marinated with sage and rosemary,
with a parsnip purée and turkey gravy

Beef Bourguignon (GF)
Braised shin of beef, lardons, sautéed mushrooms,
carrot purée and a red wine jus

Baked Vegan Pithivier (VG)
Roasted root vegetables, butternut squash, spinach
and vegan feta cheese with a vegetable jus

All served with traditional trimmings and 'pigs in blankets'

* Desserts *

Christmas Pudding (V)
Brandy sauce, redcurrants

Baked Cranberry Cheesecake
Chantilly cream, fruits of the forest

Vegan Chocolate & Orange Tart (VG)
Citrus fruit salad, cherry sorbet

(V) Vegetarian (VG) Vegan (GF) Gluten free

All our food and drinks have been freshly prepared in our premises where we handle all allergens.
If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days.

Our poultry and pork are farmed in the UK, our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.



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