

The menu is framed by festive Christmas decorations. On the left, there's a large green holly leaf with a red ribbon tied around it. On the right, there are holly leaves and red berries. At the top center, a small green Christmas tree is decorated with a red string and a star. The background is a light beige color.

FESTIVE MENU

AT DUNCAN'S BAR & BISTRO

2 COURSES £27.95 OR 3 COURSES £32.95

Starters

Lentil Soup (GF option & Vegan option)

served with crusty bread

Duck Liver & Port Pate (GF option)

served with cranberry sauce, garlic focaccia & salad

Haggis Bon Bons

with a turnip & potato puree and a whisky peppercorn sauce

Brussel Sprout & Tenderstem Broccoli Tempura (GF & Vegan)

with a port & ginger cranberry dip & salad

Scottish Smoked Salmon

served on a homemade tattie scone, with a dill sour cream & salad

Mushroom Tart (GF option & Vegan option)

balsamic onions with mushrooms, glazed with cheddar, served with a balsamic salad

Mains

Traditional Turkey (GF option)

with roast & mashed potatoes, sage & onion stuffing, pigs in blankets, seasonal vegetables & a traditional gravy

Braised Beef (GF) - £3 supplement

served with roast & mashed potatoes, seasonal vegetables and a red wine & bone marrow jus

Cajun & Coconut Chicken (GF)

cajun dusted chicken breast with a coconut curry sauce, with rice & seasonal vegetables

Tuscan Salmon (GF)

salmon fillet with tuscan sausage in a sun-dried tomato & spinach cream,

served with mashed potatoes & seasonal vegetables

Smoked Haddock & Leek Pasta (GF option)

smoked haddock & leek in a garlic & white wine cream with penne pasta, served with garlic focaccia

Vegan Moroccan Spiced Roast (GF & Vegan)

served with roast & mashed potatoes, seasonal vegetables and a rich gravy

Desserts

Christmas Pudding (GF option & Vegan option)

served with a brandy custard

Belgian Chocolate & Clementine Torte (GF option & Vegan option)

served with cointreau soaked clementines, vanilla ice cream & a rich chocolate sauce

Rhubarb, Apple & Ginger Crumble

served with vanilla ice cream

Festive Cheesecake

served with vanilla ice cream

Chocolate Truffle & Mint Aréo Torte

served with vanilla ice cream & a rich chocolate sauce

Mango & Coconut Delice (GF option & Vegan option)

with a ginger base & served with passionfruit sorbet

