

— Est. 2015 —

DUNCAN'S

· BAR & BISTRO ·

Two Courses £21.95 or Three Courses £25.95

available from 3rd to 24th December

Starters

Soup of the Day (GF option & Vegan option)
served with crusty bread

Ham Hock Terrine (GF option)
served with an apple cider chutney & garlic focaccia

Haggis, Neeps & Tatties (Vegetarian option & Vegan option)
with a whisky & peppercorn sauce

Smoked Salmon (GF option)
smoked salmon with brioche toast & dill sour cream, with a dressed caper salad

Creamy Garlic & Tarragon Mushrooms (GF option & Vegan option)
served with garlic focaccia & rocket salad

Main Courses

Traditional Turkey (GF option)
with roast & mashed potatoes, homemade stuffing, pigs in blanket,
seasonal vegetables & a traditional gravy

Cod Fillet (GF)
served with a smoked cheddar & leek cream, roast & mashed potatoes and seasonal vegetables

Breast of Chicken (GF option)
chicken breast with haggis bon bons and a whisky & peppercorn sauce,
served with roast & mashed potatoes and seasonal vegetables

Braised Rump of Beef (GF)
served with roast & mashed potatoes, seasonal vegetables & a red wine jus
supplement of £2.50

Beetroot & Butternut Squash Wellington (Vegan option)
served with roast & mashed potatoes, seasonal vegetables and a traditional gravy

Desserts

Christmas Pudding (GF option & Vegan option)
served with a brandy custard

Panettone Bread & Butter Pudding
served with brandy custard

Chocolate & Vanilla Torte (GF & Vegan option)
served with vanilla ice cream & a rich chocolate sauce

Caramel & Apple Tart (Vegan option)
served with toffee sauce & vanilla ice cream

Chocolate Christmas Tree
layers of cocoa sponge, dark & white chocolate mousse, served with a raspberry & chocolate sauce
and raspberry ripple ice cream

Food Allergens & Intolerances - Please speak to your server, if you have any concerns
about food allergens or intolerances

