RIVER HOUSE STIRLING

Festive Menu

Served from 12noon

Three Courses £44.95

Starters

Chicken Liver Pâté
red onion marmalade, toasted brioche

Gateau of Haggis
champit tatties, bashed neeps,
whisky & grain mustard sauce

Duo of Galia & Cantaloupe Melon (VV)
mulled wine berry compôte, lemon sorbet

Chicken & Stornoway Black Pudding Terrine
piccalilli, crisp leaves, mini oaties

Seasonal Soup of the Day (VV)
crusty bread, butter

Honey Glazed Goats Cheese (V)
crostini, beetroot & walnut salad

Lightly Spiced Prawn & Crayfish Tian
marie rose sauce, crisp leaves

Buffalo Cauliflower Tempura (VV)
sriracha, pomegranate,
tahini dressing

Main Courses

Traditional Roast Turkey
sage & cranberry stuffing, honey roast roots,
creamed sprouts, pancetta & chestnuts, roast potatoes, red wine jus

Smoked Haddock &
King Prawn Gratin
braised leeks, lemon & parsley cream, isle of mull cheddar

Roast Breast of Chicken
haggis cake, bashed neeps, champit tatties,
whisky & grain mustard cream

Slow Cooked Daube of Beef Bourguignon Style
button mushrooms, bacon, creamed potatoes,
honey roast roots

Smoked Tofu Katsu Curry (VV)
rice pilaf, stir fry vegetables, curry sauce

6oz Grilled Sirloin Steak
portobello mushroom, roasted tomato,
hand cut chips, peppercorn sauce
(£5 supplement)

Plant Based Christmas Roast (VV)
butternut, kale & apricot roast, sautéed sprouts,
roasted root vegetables, roast potatoes, red wine jus

Oven Roasted Salmon Fillet
topped with a welsh cheese rarebit,
ratatouille vegetables, pesto dressing

Desserts

Traditional Christmas Pudding
brandy sauce, vanilla ice cream

Chilled Lemon Posset
raspberries, meringue pieces, raspberry sorbet

Berry Ripple Meringue Pavlova
berry compôte, raspberry coulis, chantilly cream

Black Forest Coupe
duo of chocolate & vanilla ice cream,
marinated cherries, rich chocolate sauce

Selection of Scottish Cheese
oatcakes, plum chutney

Chocolate Truffle Torte (VV)
raspberry coulis, vegan vanilla ice cream

Baked Vanilla Cheesecake
mango & passion fruit compôte, coconut ice cream

Vegan Eton Mess (VV)
vegan meringues, macerated berries, coconut yoghurt,
vegan vanilla ice cream

Sides

Chipolatas 3.95 | Chipolatas in Bacon 4.95
Fries 4.95 | Hand Cut Chips 4.95
Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5
Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

(V) Denotes Vegetarian (VV) Denotes Vegan