



DROVERS

CHRISTMAS PARTY MENU (2 COURSE £29, 3 COURSE £38)

TO START

ROASTED PARSNIP WITH HONEY & THYME SOUP, CURRIED OIL, WARM CRUSTY BAKED BREAD (V)

PARTRIDGE BREAST

SMOKED BACON JAM, CRISPY QUAIL'S EGG, CEP PUREE, GAME CRISPS, JUS (+£2)

TWICE BAKED AULD REEKIE CHEDDAR SOUFFLE, PARMESAN & BLACK TRUFFLE GLAZE

APPLEWOOD SMOKED DUCK BREAST WITH DUCK LIVER & FOIE GRAS PARFAIT

GINGERBREAD, PLUM & GINGER CHUTNEY

WEST COAST SCOTTISH KING SCALLOPS, BRAISED PORK PRESSE, CURRIED PARSNIP (+£3)

TREACLE CURED SALMON, TOASTED SOURDOUGH, CRÈME FRAICHE, PICKLED CUCUMBER

CAJUN SEASONED HALLOUMI WITH CHIPOTLE DIP (V)

PIGS IN BLANKETS WITH CRANBERRY SAUCE

SIDES:

TRUFFLE & PARMESAN FRIES – 8.95

SCAMPI & TARTAR SAUCE – 9.50

CHICKEN GOJONS WITH GARLIC MAYO – 9.50

BLUE CHEESE SAUCE, PEPPERCORN SAUCE, SMOKED GARLIC & THYME BUTTER, CHIMMICHURRI,

COWBOY BUTTER – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 5.50

GARLIC BREAD – 4.50

ONION RINGS – 5.00

MOZZARELLA GARLIC BREAD – 5.00

GARDEN SALAD & WHOLEGRAIN MUSTARD DRESSING – 5.00

PLEASE ADVISE CHEF OF ANY ALLERGIES



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TO FOLLOW

ROAST BREAST OF TURKEY

BEEF DRIPPING ROAST POTATOES, THYME GRAVY, KILTED SAUSAGE, PANCETTA & CHESTNUTS HISPI
CABBAGE, SAGE, ONION & ORANGE STUFFING

BRAISED FEATHERBLADE OF BEEF

TREACLE & STOUT GLAZE, CARAMELISED SHALLOT, CREAMED POTATO, ROASTED ROSEMARY
CARROTS & ONION CRUMB (+£3)

LOIN OF VENISON

CREAMED SAVOY, CONFIT HAUNCH CROSSTIALLANT, JERUSALEM ARTICHOKE, ROASTED QUINCE (+£5)

BREAST OF PHEASANT

APRICOT STUFFING, VANILLA & PARSNIP PUREE, ROASTED BABY BEETROOT, BLACKBERRY JUS

PAN SEARED FILLET OF MONKFISH WITH PARMA-HAM

CURRIED MUSSEL & SURF CLAM CHOWDER, BRAISED LEEKS (+£4)

SPINACH GNOCCHI, STILTON & WILD MUSHROOM SAUCE, SPINACH, TOASTED WALNUTS

CRISPY BATTERED FILLET OF HADDOCK, GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce)

BEEF BURGER WITH BREADED CAMEMBERT & CRANBERRY SAUCE AND HAND-CUT CHIPS

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES

WHOLETAIL SCAMPI WITH GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce)

STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK (SUPPLEMENT £14)

80Z PRIME ANGUS FILLET STEAK (SUPPLEMENT £18)

ALL STEAKS SERVED WITH ONION RINGS, MUSHROOMS, TOMATO CONFIT AND HAND-CUT CHIPS
CHOICE: PEPPERCORN SAUCE, BLUE CHEESE SAUCE, SMOKED GARLIC & THYME BUTTER, COWBOY
BUTTER (3.50), FRIED EGG (1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES



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TO FINISH

STEAMED GINGER PUDDING, RUM & CARDAMON CARAMEL, TOASTED COCONUT, VANILLA POD CRÈME ANGLAISE (+£2)

SHERRY TRIFLE, STRAWBERRY & PROSECCO SORBET, CARAMELISED WHITE CHOCOLATE

TREACLE TART, BURNT ORANGE ICE CREAM, STEM GINGER, ORANGE & GINGER GEL

CHOCOLATE & ORANGE MOUSSE, DARK CHOCOLATE & STOUT SPONGE, CRÈME FRAICHE SORBET

DARK CHERRY CHEESECAKE, LEMON & ALMOND PRALINE, CHERRY COMPOTE, TUILLE

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE WITH BANNOCKS & CRACKERS, TOMATO & CHILLI CHUTNEY (+£3) - (ADD PORT +£3)

DESSERT COCKTAIL

DROVERS DECADENCE (CONTAINS ALCOHOL) (+£4)
VODKA, TIA MARIA, VANILLA, ESPRESSO & NUTMEG

TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

AMERICANO	3.00	MACCHIATO	2.95
CAFÉ LATTE	3.75	HOT CHOCOLATE	4.00
CAPPUCCINO	3.75	TEA	3.00
FLAT WHITE	3.50	HERBAL TEA	3.00
ESPRESSO	2.50	LIQUEUR COFFEE	8.95
DOUBLE ESPRESSO	3.00	AFFOGATO	6.00

AFTER DINNER LIQUEURS

ASK YOUR SERVER FOR A LIST OF OUR AFTER-DINNER LIQUEURS WE ALSO HAVE ON OFFER

PLEASE ADVISE CHEF OF ANY ALLERGIES