



# DROVERS

*CHRISTMAS PARTY MENU (2 COURSE £27, 3 COURSE £36)*

*TO START*

*ROASTED PARSIP WITH HONEY & CRISPY PANCETTA SOUP, WARM CRUSTY BAKED ROLL (V)*

*CONFIT GRESSINGHAM DUCK BREAST*

*HAM HOCK BON BON, BEETROOT RISOTTO, PEAR PUREE, CHERRY GLAZE*

*CAMEMBERT CRÈME BRULEE (V)*

*WITH TOASTED BREAD, PEAR CHUTNEY, MAPLE & HONEY DRIZZLE, PECAN NUTS & DRIED CRANBERRY*

*CRISPY KATAFI TIGER PRAWN*

*SMOKED SALMON TARTAR, SALT CURED EGG YOLK, CHIVE EMULSION (+£3)*

*HALLOUMI CHEESE AND CHIPOTLE DIP (V)*

*PIGS IN BLANKETS WITH CRANBERRY SAUCE*

*WEST COAST SCOTTISH KING SCALLOPS*

*LEMON BUTTER, CRISPY TEMPURA SCALLOP ROE, STORNOWAY BLACK PUDDING, PEA & DILL PUREE  
(+£3)*

*SIDES:*

*SCAMPI & TARTAR SAUCE – 8.95*

*CHICKEN GOUJONS – 9.50*

*PEPPERCORN, MUSHROOM & TRUFFLE, SMOKED GARLIC & THYME BUTTER, COWBOY BUTTER – 3.50*

*HAND-CUT CHIPS – 6.50*

*FRENCH FRIES – 5.00*

*GARLIC BREAD – 4.50*

*ONION RINGS – 5.00*

*MOZZARELLA GARLIC BREAD – 5.00*

*TRUFFLE & PARMESAN FRIES – 8.50*

*PLEASE ADVISE CHEF OF ANY ALLERGIES*



# DROVERS

*TO FOLLOW*

## *ROAST BREAST OF TURKEY*

*BEEF DRIPPING ROAST POTATOES, HONEY ROASTED ROOT VEGETABLES, CHESTNUT, SAGE & CRANBERRY STUFFING, TURKEY GRAVY, KILTED SAUSAGE*

## *LOIN OF VENISON*

*SMOKED HAGGIS CROQUETTE, CELERIAC FONDANT, PEA & WATERCRESS PANNA-COTTA, SPICED RED CABBAGE, HERITAGE CARROTS (+£5)*

## *PAN SEARED FILLET OF HAKE WITH LOBSTER THERMIDOR*

*STEAMED SURF CLAMS, JERUSALEM ARTICHOKE VELOUTE, BUTTERED LEEKS, SAMPHIRE & CHIVE OIL*

## *MUSHROOM & CHESTNUT WELLINGTON*

*ROMESCO, CREAM OF WHITE WINE & TRUFFLE SAUCE, ROASTED VEGETABLES (v)*

*CRISPY BATTERED FILLET OF HADDOCK (BREADED AVAIL.) GARDEN PEAS & HAND-CUT CHIPS*

*(please request tartar sauce)*

*BEEF BURGER WITH HAGGIS & WHISKY PEPPERCORN 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 £11)*

*80Z PRIME ANGUS FILLET STEAK (SUPPLEMENT £15)*

*ALL STEAKS SERVED WITH ONION RINGS, MUSHROOMS, TOMATO CONFIT AND HAND-CUT CHIPS*

*CHOICE: PEPPERCORN, MUSHROOM & TRUFFLE, SMOKED GARLIC & THYME BUTTER, COWBOY BUTTER (3.50), FRIED EGG (1.50)*

*PLEASE ADVISE CHEF OF ANY ALLERGIES*



# DROVERS

## TO FINISH

*BISCOFF BREAD & BUTTER PUDDING, CRÈME ANGLAISE, SPICED PUMPKIN ICE CREAM*

*SCOTTISH TABLET CHEESECAKE WITH CARAMELISED WHITE CHOCOLATE ICE CREAM*

*TRIO OF POSSET: BRANDY MINCE MEAT PIE, BLUEBERRY & MULLED WINE, SPICED ORANGE & GINGERBREAD*

*MELTING CHOCOLATE CHRISTMAS BAUBLE, TRIPLE CHOCOLATE BROWNIE, VANILLA POD ICE CREAM*

*CINNAMON BAKED RICE PUDDING*

*RUM POACHED PEAR WITH SALTED CARAMEL SAUCE RICE PUDDING*

*SELECTION OF SCOTTISH AND CONTINENTAL CHEESE (+£3)*

## DESSERT COCKTAIL

*DROVERS DECADENCE (CONTAINS ALCOHOL) (+£4)*

## TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

<i>AMERICANO</i>	<i>3.00</i>	<i>MACCHIATO</i>	<i>2.95</i>
<i>CAFÉ LATTE</i>	<i>3.75</i>	<i>HOT CHOCOLATE</i>	<i>3.75</i>
<i>CAPPUCCINO</i>	<i>3.75</i>	<i>TEA</i>	<i>3.00</i>
<i>FLAT WHITE</i>	<i>3.50</i>	<i>HERBAL TEA</i>	<i>3.00</i>
<i>ESPRESSO</i>	<i>2.25</i>	<i>LIQUEUR COFFEE</i>	<i>8.95</i>
<i>DOUBLE ESPRESSO</i>	<i>2.75</i>	<i>AFFOGATO</i>	<i>5.50</i>

## 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*