DROVERS

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

TO START

APPLEWOOD SMOKED CHEDDAR & WHITE ONION SOUP, TOASTED CHEDDAR SOURDOUGH & CHIVE OIL

SMOKED SALMON MOUSSE, KETA CAVIAR, DILL EMULSION, PICKLED CUCUMBER, MELBA TOAST

ROASTED BREAST OF PIGEON
SMOKED BACON JAM, STORNOWAY BLACK PUDDING, CONFIT LEG, CHESTNUT PUREE, JUS, MUSTARD SEEDS (+£3)

BREADED BABY CAMEMBERT
ROASTED BABY BEETROOT, CRANBERRY & ORANGE CHUTNEY, BALSAMIC GLAZE, CROSTINI

CHICKEN LIVER PARFAIT, ROSEMARY BRIOCHE LOAF, PLUM & GINGER CHUTNEY

WEST COAST SCOTTISH ROASTED KING SCALLOPS
PANCETTA, LENTIL DHAL, TEMPURA CURRIED CAULIFLOWER, CARAMELISED CAULIFLOWER PUREE (+£3)

CAJUN SEASONED HALLOUMI WITH CHIPOTLE DIP (V)

PIGS IN BLANKETS WITH CRANBERRY SAUCE

SIDES:

TRUFFLE & PARMESAN FRIES – 8.95
SCAMPI & TARTAR SAUCE – 9.95
CHICKEN GOUJONS WITH GARLIC MAYO – 9.95
BLUE CHEESE SAUCE, PEPPERCORN SAUCE, SMOKED GARLIC & THYME BUTTER, CHIMMICHURRI, COWBOY BUTTER – 3.50
HAND-CUT CHIPS – 6.50
FRENCH FRIES – 6.00
GARLIC BREAD – 4.50
ONION RINGS – 5.50
MOZZARELLA GARLIC BREAD – 5.00
GARDEN SALAD & WHOLEGRAIN MUSTARD DRESSING – 5.00

PLEASE ADVISE CHEF OF ANY ALLERGIES

DROVERS

TO FOLLOW

ROAST BREAST OF TURKEY
BEEF DRIPPING ROAST POTATOES, KILTED SAUSAGE, PANCETTA & CHESTNUTS FRICASSE, HISPI CABBAGE, SAGE & SAUSAGEMEAT STUFFING, TURKEY GRAVY, ROASTED VEGETABLES

HAZELNUT & HERB CRUSTED LOIN OF VENISON
BRAISED HAUNCH CROSTILLANT, BRAISED RED CABBAGE, CELERIAC & TRUFFLE PUREE (+£5)

CRISPY BELLY OF PORK
DAUPHINOISE POTATO, WHITE PUDDING & BRAISED CHEEK CROQUETTE, CREAMED LEEKS, APPLE PUREE, JUS

PAN SEARED FILLET OF MONKFISH
LANGOUSTINE MOUSSE, PARMA HAM CRAB RISOTTO, CRISPY LEEKS, CHAMPAGNE BUTTER SAUCE (+£5)

CRISPY BATTERED FILLET OF HADDOCK, GARDEN PEAS & HAND-CUT CHIPS (Breaded option avail. Please request tartar sauce)

6OZ SMOKED BBQ STEAK BURGER, AMERICAN CHEESE, TRUFFLE AIOLI, CRISPY ONIONS

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

10OZ PRIME ABERDEEN ANGUS SIRLOIN STEAK (SUPPLEMENT £16)
8OZ PRIME ANGUS FILLET STEAK (SUPPLEMENT £22)

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, CHIMMICHURRI (3.50), FRIED EGG (1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES

DROVERS

TO FINISH

WHITE CHOCOLATE & WINTERBERRY CHEESECAKE
CARAMELISED WHITE CHOCOLATE, BERRY SORBET, CANDIED GINGER

CARAMEL TART
PRALINE ICE CREAM, SALTED CARAMEL, BRANDY SNAP

BRIOCHE BREAD & BUTTER PUDDING, RUM & RAISIN ICE CREAM, RUM & PEAR COMPOTE (+£2)

SCOTTISH CRANACHAN
DRAMBUIE, RASPBERRY, CARAMELISED OATS, VANILLA ICE CREAM

DARK CHOCOLATE & COINTREAU MOUSSE
CHOCOLATE CHIP BROWNIE, ORANGE GEL, CANDIED ORANGE, ORANGE SORBET

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	3.25	MACCHIATO	3.50
CAFÉ LATTE	3.95	HOT CHOCOLATE	4.50
CAPPUCCINO	3.95	TEA	3.50
FLAT WHITE	3.75	HERBAL TEA	3.50
ESPRESSO	2.50	LIQUEUR COFFEE	9.50
DOUBLE ESPRESSO	3.00	AFFOGATO	6.50

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