



Available 1st to 22nd December

To Begin

Sweet potato & butternut squash soup with a hint of fresh chilli <u>v/g-f/vegan</u> £4.50

Smooth parfait of chicken & duck livers with cracked pepper oatcakes, red currant, orange & port syrup £6.25

Haggis Fritters

with sweet onion chutney £5.95

Peat smoked haddock pakora Chipotle chilli jam £6.55

Main Dishes

Traditional roasted turkey

with chipolata bacon wraps, herb & onion stuffing, roast pan gravy, cranberry relish, seasonal vegetables & rosemary roasted potatoes $\pounds 15.25$

Steak & ale pie A casserole of slow braised beef topped with crisp butter pastry £13.25

Grilled Pork Tenderloin Stornoway black pudding bon bon, caramelised apple, Calvados cream £14.95

Tríple cheese Mac Macaroni with cheddar & blue cheese, leeks, fresh tomato & mozzarella <u>v</u> £12.50

Sweet potato, chickpea & spinach fritters with a Karahi spiced coconut curry sauce, red onion pickle <u>v/g-f/Vegan</u> £12.25

> Battered fillet of north sea haddock Tartar sauce, clubhouse salad, lemon & fries £13.75

Puddings

Christmas pudding topped with a warm boozy Calvados brandy sauce £5.95

Warm chocolate pudding Chocolate sauce & salted caramel ice cream £5.95

Sticky toffee pudding with butterscotch & vanilla ice cream £5.95

A selection of Iced creams With wafer twirls & sauce

£3.95



Freshly brewed coffee with mince pies £2.95

GF – Gluten free option available Many of our dishes can be adapted to gluten free.

Please check with your server & make them aware of any special dietary requirements. Although most of our dishes are prepared in house, we cannot guarantee that they are free from traces of nuts etc.

Wishing everyone à very merry Christmas from all the team at Elmwood Golf

