

No. 16 at The Hotel Broughty Ferry
Christmas Dinner Menu 2019

To Start

Homemade Soup - chefs soup of the day

Potato & Haggis Tower – served in a whisky and tomato cream

Chicken or Vegetable Pakora – served with fresh salad and chilli dip

Prawn Cocktail – with little gem lettuce and a basil salad served with brown bread

Minted Garlic Chicken Tikka – served with fresh salad and chilli dip

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Main Event

Traditional Roast Turkey – served with all the trimmings

Loin of Pork – served with black-pudding, chorizo and mozzarella accompanied by a sundried tomato and olive dressing

Feather-blade of Beef - with a red wine and bacon jus

Mushroom Linguine – sliced mushrooms sautéed in a white wine cream sauce bound with pasta

Grilled Salmon – served with a warm seafood salad

Korma, Tikka Masala, Bhuna or Madras – with the choice of Chicken, Lamb or Vegetables (all curries served with a plain naan and either pilau or boiled rice)

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To Finish

Traditional Christmas Pudding – served with brandy sauce

Chocolate Brownie Cheesecake – served with vanilla ice cream

Tablet Ice-cream – with banoffee sauce

Blackberry and Almond Torte – served with a vanilla cream sauce

