

CHRISTMAS LUNCH MENU

£24.50

Cream of Courgette and Mint soup

Haggis Balls

Deep fried in beer batter, with clapshot tatties and whisky jus

Suprise Calamari

Our secrete recipe, one you must try!

Game Terrine

Served with pear and apple chutney

Spiced Goats Cheese and Spinach Breewats

Wrapped in filo pastry with chekchouka pepper salad

Braised Angus Beef a la Bordelaise

Slow cooked and served with red wine glaze and mousseline mash

Free Range Chicken Suprme

Wrapped in Jambon de Bayonne, Gruyère cheese sauce

Saffron Lamb Confit

Served with steamed couscous

Darne of Scottish Salmon

Sicilian style caponatta

Millefeuille of Wild Mushroom and Barley Risotto

Truffle shavings

All mains come with mixed steamed vegetable

Maison
BLEUE

Christmas Desserts
and Assiette de Fromages

CHRISTMAS DINNER MENU

3 courses £29.99

Surf clams and mussel chowder
Locally smoked Scottish salmon poulade,
with fennel salad & pesto dressing

Pheasant breast
Fruit of the forest and whisky glaze

Spiced goats cheese and spinach breewats,
Wrapped in filo pastry with chekchouka pepper salad

Haggis balls,
deep fried in beer batter, clapshot tatties, whisky sauce

Magret of duck,
with a purée of butternut squash, and an orange and Grand Marnier sauce

Venison medallions,
with smooth sweet potatoes and a cranberry & Cognac glaze

35 days aged Aberdeen Angus beef fillet,
pommes fondantes, sautéed wild mushrooms and a thyme & peppercorn sauce
(£5.00 supplement)

Parsley crusted fillet of halibut,
tagliatelle nero and shellfish bisque

Supreme of free range chicken,
wrapped in Jambon de Bayonne, Gruyère cheese sauce

Millefeuille of Wild Mushroom and Barley Risotto
Truffle shavings

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