

HOGMANAY HOOT

CELEBRATE THE BELLS AT THE CRUSOE

SEE OUT 2010.....AND WELCOME 2011 WITH FRIENDS OLD AND NEW

AMOUSE BOUCHE

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CULLEN SKINK

CARAMELISED ONION PUFF WITH A THYME GOATS CHEESE

BALLOTINE OF QUAIL

SAVOY CABBAGE AND BACON AND A ROASTED WALNUT CREAM

PAN SEARED SCALLOPS

CONFIT OF PORK BELLY AND DUO OF APPLE

POTATO RISOTTO WITH ROASTED SQUASH, SAGE AND PARMESAN

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ELDERFLOWER WINE SORBET WITH HEATHER HONEYCOMB

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FILLET OF BEEF WITH TRADITIONAL CHAMP

SLOW BRAISED MUSHROOMS AND STOUT GRAVY

CORNFED CHICKEN SUPREME

ROASTED GARLIC AND HAGGIS PARFAIT AND WHISKY CREAM SAUCE

SEARED HALIBUT WITH LEEK TAGLIATELLE

FINISHED WITH A CLAM AND MUSSEL CROUSTADE

WILD MUSHROOM AND GARLIC PIE

MELTED BLUE CHEESE AND CRÈME FRAICHE

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CHOCOLATE AND HAZELNUT PUDDING

WITH PRALINE WAFER AND DUO OF CHOCOLATE SAUCES

SPICED PEAR PUDDING WITH HOT CINNAMON CUSTARD

ICED WHISKY PARFAIT WITH PRUNES IN TEA SYRUP

A SELECTION OF CHEESE, WALNUT BREAD AND SPICED ONION CHUTNEY

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TEA AND COFFEE

£55 PER PERSON

The Crusoe Hotel



Festive Menus

TEL: 01333 320759

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www.crusoehotel.co.uk

FESTIVE LUNCH & XMAS PARTY NITE MENU

SCOTCH BROTH

TRADITIONAL PRAWN COCKTAIL
WITH SHREDDED LETTUCE AND MARIE ROSE SAUCE

POTTED CHICKEN LIVER PATE
REDCURRANT JELLY AND MELBA TOAST

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TRADITIONAL ROAST TURKEY WITH SEASONAL TRIMMINGS

SLOW BRAISED SHOULDER OF BEEF
IN A SHALLOT AND ROSEMARY GRAVY, CHATEAU POTATO AND VEGETABLES

FILLET OF SALMON
HORSERADISH POTATO, BRAISED LEEKS AND MUSSELS IN A WHITE WINE CREAM

OPEN LASAGNE OF BUTTERNUT SQUASH, SPINACH AND PINENUTS
WITH A PARMESAN VELOUTE

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XMAS PUDDING
ORANGE AND BRANDY BUTTER AND BRANDY CUSTARD

DARK CHOCOLATE TART
BAILEYS ICE CREAM AND MULLED BERRIES

STICKY TOFFEE PUDDING
BUTTERSOTCH SAUCE AND FUDGE ICE CREAM

A SELECTION OF CHEDDAR, BLUE CHEESE, BISCUITS AND GRAPES

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TEA AND COFFEE

FESTIVE LUNCH £14.50 PER PERSON

PARTY NITE £22.95 PER PERSON

PARTY NITE DATES: 10TH, 11TH, 17TH & 18TH DECEMBER
(7PM FOR 7.30PM)

CHRISTMAS DAY

BACON, CHESTNUT AND POTATO SOUP WITH ROSEMARY

POTTED HOT SMOKED SALMON & CREAM CHEESE
WITH CAPERS AND GHERKINS WITH PITTENWEAM OATCAKES

WOOD PIGEON AND SMOKED BACON PIE
WITH CIDER JELLY, APPLE AND HAZELNUT SALAD

LANARK BLUE CHEESE AND LEEK TARTLET
WITH DATE PUREE AND CHIFFONADE OF SORREL

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LEMON SORBET

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ROAST TURKEY WITH TRADITIONAL ACCOMPANIMENTS

PAN SEARED WILD SEABASS WITH CRAB POTATO CAKE
SPINACH, LANGOUSTINES & TOMATO AND FENNEL ESSENCE

PAVE OF VENISON
SERVED WITH BRAISED RED CABBAGE WITH APPLE AND RAISINS,
AU LARD POTATO AND HAWTHORN JUS

BAKED ONION STUFFED WITH MUSHROOM FRICASSEE
ON A SHALLOT AND TRUFFLE RISOTTO

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TRADITIONAL CHRISTMAS PUDDING
WITH SPICED NUT AND CINNAMON BUTTER AND BRANDY ANGLAISE

ORANGE AND ESPRESSO MOUSSE
WITH BURNT ORANGE SAUCE AND ALMOND BISCOTTI

WARM CARROT CAKE
WITH HAZELNUT CARAMEL AND MARSCAPONE CREAM

A SELECTION OF CHEESE
WITH WALNUT BREAD, GRAPES, CHUTNEY AND QUINCE PASTE

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TEA AND COFFEE

£49.50 PER PERSON