



# Angels Hotel Festive Dining

- Midweek 2 courses £16.95 3 courses £20.95 •
- Friday/Saturday 2 courses £20 3 courses £25 •

## STARTERS

### ROAST FIGS (V)

*Blue cheese, herb salad*

### KING SCALLOPS (£3 SUPP)

*Curried parsnip purée, parsnip crisps, pomegranate seeds*

### CHICKEN LIVER PARFAIT

*Toasted brioche, pear and orange chutney*

### SOUP OF THE DAY (V)

*Artisan bread, salted butter*

### PIGEON BREAST

*Toasted hazelnuts, beetroot and apple salad*

### PRAWN AND AVOCADO COCKTAIL

*Gem lettuce, bloody Mary sauce, caviar*

### PRESSED HAM HOUGH

*Piccalilli, sourdough croutons, pea shoots*

### ROSEMARY AND GARLIC BAKED CAMEMBERT (V)

*Chilli jam, dipping toasts*

## MAINS

### TRADITIONAL ROAST TURKEY

*Chestnut and apricot stuffing, all the trimmings*

### FILLET OF BEEF MEDALLIONS (£8 SUPP)

*Turnip purée, haggis fritter, potato fondant, wilted spinach, whisky sauce*

### COQ AU VIN

*Confit chicken leg, buttermilk mashed potato, baby onions, mushrooms, carrots, red wine gravy*

### BRILL FILLET

*Herb coated potatoes, broccoli tempura, curried mussel velouté*

### VIETNAMESE PHO

*Beef steak, udon noodles, pak choi, bean sprouts, chillies, aromatic broth*

### BUTTERNUT SQUASH RISOTTO (V)

*Chestnut beurre noisette, rocket and parmesan*

### LAMB TAGINE

*Spiced giant cous cous, toasted almonds*

## DESSERTS

### BOOZY CHRISTMAS PUDDING

*Brandy infused custard*

### SCOTTISH CHEESE BOARD

*Mini oatcakes, chutney, grapes, celery*

### TRIPLE CHOCOLATE TRIFLE

*Alcoholic base, chocolate mousse, chocolate shards*

### LEMON CHEESECAKE

*Lemon curd, pistachio crumb*

### WARM CRÊPES

*Winter berries, vanilla ice cream*

### STEAMED SPONGE PUDDING

*Pineapple syrup, coconut, vanilla ice cream*