

Festive Menu

Starters

Soup of the Day

Homemade bread and butter

Chicken Liver Parfait

House chutney, Arran oatcakes

Home Cured Salmon Gravlax

Pickled vegetables, blinis, horse radish cream

Main Course

Traditional Scottish Turkey

Roast potatoes, chestnut stuffing, chipolatas, seasonal vegetables

Grilled Fish of the Day

Lemon and chive butter sauce, new potatoes, green vegetables

Homemade Potato Gnocchi

Roasted butternut squash, toasted pumpkin seeds, parmesan, walnut pesto

Dessert

Dark Chocolate Ganache

Poached pear, pear sorbet, almond crumble

Vanilla Crème Brule

Homemade shortbread

Traditional Christmas Pudding

Brandy anglaise, cinnamon ice cream

2 courses - £18 | 3 courses - £28

Includes Christmas cracker and warm mince pies to finish.

Must be pre booked by emailing restaurant@portavadie.com.

