

BRUACH

BROUGHTY FERRY

FESTIVE SET MENU

2 Courses 32.95 | 3 Courses 40.95

[Book MON-THU for a complimentary glass of bubbles on arrival]

Available 27th Nov - 24th Dec



CELEBRATE WITH US

this Festive Season



FESTIVE SET MENU BOOKINGS MUST BE SECURED WITH A NON-REFUNDABLE £10 PER HEAD DEPOSIT. PRE-ORDER FORM MUST BE COMPLETED AND RETURNED AT LEAST ONE WEEK PRIOR TO YOUR RESERVATION

If there are any guests in your party with limited mobility please make us aware when booking

bookings@bruach-bar.com

01382 739878

**V Denotes vegetarian dishes Ve Denotes vegan dishes GF Denotes gluten free dishes VA Denotes vegetarian available
VeA Denotes vegan available GFA Denotes gluten free available**

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.

FESTIVE SET MENU

STARTER



Whipped Chicken Liver Parfait *GFA*
fig purée, toasted sourdough, chicory

Roasted Carrot & Cumin Soup *V/VeA/GFA*
ciabatta, salted butter

Gin Cured Salmon *GFA*
horseradish crème fraîche, pickled cucumber ribbons,
sourdough crisps

King Scallops *GF*
cauliflower purée, roasted cauliflower florets, white wine & lemon dill sauce
(£5 supplement)



MAIN

Roast Turkey Ballotine
sage & onion stuffing, mashed potato, roasted carrot, pigs in blankets,
pan fried sprouts, roasted parsnips, carrot purée, red wine gravy

Sea Trout *GF*
tenderstem broccoli, broccoli purée, crushed jersey
royals, lemon & caper butter sauce

Venison *GF*
butternut squash, mashed potato, squash purée,
plum & red wine sauce

Roasted Celeriac *Ve/GF*
mashed potato, roasted carrot, pan fried sprouts, roasted
parsnips, carrot purée, red wine gravy

8oz Ribeye of Angus Beef *GF*
braised roscoff onion, semi-dried tomato, flat cap mushroom, mushroom
ketchup, hand-cut chips, green peppercorn sauce, dressed watercress
(£12 supplement)



DESSERT

Spiced Pear Crumble *Ve/GF*
almond and oat crumbled topping, vanilla ice cream

Basque Cheesecake *V/GF*
raspberry, winter berry compote

Classic Christmas Pudding *V*
brandy sauce

Cheese Board *GFA*
morangie brie, isle of mull cheddar, howgate kintyre blue,
honey, apple & raisin chutney, crackers
(£6 supplement)

