

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]



CELEBRATE WITH US

this Festive Season

Available 26th Nov - 24th Dec



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

ROASTED CARROT & PARSNIP SOUP VeA/GfA

salted butter, crusty bread, finished with curry oil

HAM HOCK TERRINE GfA

piccalilli, mini oatcakes

GOATS CHEESE TARTLET V

glazed figs, caramelised red onion, dressed leaves



MAIN

TURKEY BALLOTINE GfA

sage and onion stuffing, pancetta, duck fat roast potatoes, pigs in blankets, honey-glazed root vegetables, sprouts with crispy bacon, rich pan gravy

BAKED FILLET OF SALMON Gf

roasted winter vegetables, rosemary and thyme crushed new potatoes, vine tomatoes, rich parsley butter sauce

WILD MUSHROOM BOURGUIGNON Ve/Gf

braised chestnuts and wild mushrooms, pearl onions, roast carrots, garlic and thyme red wine sauce, herb mashed potato

LOADED FESTIVE BURGER GfA

kaiser bun, cranberry, brie, smoked streaky bacon, pig in blanket, slaw, sage and onion fries

VEGETABLE COTTAGE PIE Ve/Gf

winter squash, pearl onion, braised puy lentils, parsley mashed potato, winter root vegetables



DESSERT

STICKY TOFFEE PUDDING V/Gf

toffee butter sauce, vanilla ice cream

VANILLA & BOURBON POACHED PEAR Ve/Gf

spiced orange coulis, orange sorbet

TIRAMISU V

rich coffee syrup, vanilla ice cream

