



◆ **STUBBS** ◆



CLUB SET FESTIVE MENU

Bread Basket

STARTER

Chicken Liver Parfait

House chutney, French bread toast

Tempura Vegetables

Teriyaki dipping sauce and sweet chilli dip

Prawn and Avocado Cocktail

Buttered locally baked bloomer

Whole Baked Camembert

Studded with garlic and rosemary, baked and served with toasted French bread and house chutney

Smoked Scottish Salmon

With chive crème fraiche and wholemeal bread

Carpaccio of Scottish Beef

Porcini mushrooms, shaved Parmesan, crisp shallot rings and mushroom dressing

MAIN COURSE

Poached, Smoked Haddock Loin

On cheddar mash, with wholegrain mustard cream sauce and Tenderstem broccoli

Tournedos Rossini

Pan roasted Scottish fillet, served medium-rare, on a toasted croûte finished with duck liver pâté and Madeira jus, with house chips and Tenderstem broccoli (£5 supplement)

Chicken Schnitzel

With Parmesan and Dijon cream sauce, Tenderstem broccoli and skinny fries

Spinach & Mushroom Crepe

Stuffed with spinach, finely sliced mushroom and shallot, finished with nutmeg and cream, grilled with pomodoro sauce and mozzarella, served with our dressed salad with toasted pumpkin seeds

Slow Roasted Belly of Pork

On creamed potato, with Tenderstem broccoli, crackling and a rich port wine, garlic and rosemary jus

Stubbs Burger

Chopped Scottish Rump Cap (picanha), fast grilled until medium juicy, then served well caramelised on a warm toasted sesame bun, with melting cheddar, Stubbs sauce, sliced red onion, tomato and lettuce, accompanied by house chips, fresh onion rings and coleslaw

Vegan Option Available

DESSERT

Banoffee Pie

Blueberry Cheesecake

Lemon Posset

Shortbread biscuit

Warm Chocolate Fudge Cake

Vegan Chantilly cream or vegan ice cream, crushed pistachios

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Seated Before 5pm 32.95 Seated After 5pm 36.95

Including table decorations

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING