

FESTIVE PRE THEATRE MENU

12pm to 6pm - 2 course £21.95 - 3 course £26.95

STARTER

Soup of the Day

Served with crusty bread

King Prawn Bruschetta

Garlic, sweet chilli, lime & coriander

Chicken Liver Pate

Served with oat cakes and red onion marmalade

Haggis Bites

Served with salad garnish and whisky sauce

MAIN

5oz Rib Steak

Juicy 5oz Ribeye grilled to perfection, served with red wine cherry sauce and homemade chips

(Upgrade to 8oz Sirloin £7 or 10oz Ribeye £9)

Steak Pie

Served with homemade chips

Grilled Chicken Breast

Served with pigs in blankets and gravy with mashed potatoes

Mac n Cheese

Traditional macaroni in creamy cheese sauce with garlic bread

Fillet of Seabass

Cooked in creamy fennel and leek sauce, served with roast potatoes and seasonal vegetables

(Upgrade Fries for Curly fries or Sweet potatoes fries £2)

DESSERT

New York Style Cheesecake

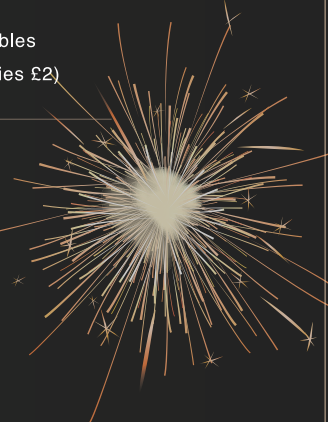
Served with strawberry sauce and ice cream

Sticky Toffee Pudding

Served with toffee sauce and ice cream

Hot Belgium Waffles

Served with ice cream and maple syrup



FESTIVE MENU

Homemade Lentil Soup

Served with crusty bread **v**

Beetroot and Goat Cheese Carpaccio **v**

Served with rocket and lemon drizzle

Chicken Liver and Talisker Pate

Served with red onion marmalade and rough Scottish oatcakes

Smoked Salmon

Served on the bed of leaves with dill crème fraiche

FESTIVE MAIN COURSES

Steak & Cherry Sirloin Special

8oz prime sirloin steak chargrilled, served with grilled tomato, creamy peppercorn sauce and roast potatoes

Turkey Supreme

Supreme of Turkey slow roasted in its own gravy, accompanied with stuffing, chipolatas, brussel sprouts, carrots, roast potatoes and cranberry sauce

Balmoral Chicken

Chicken breast stuffed with haggis, wrapped with smoked bacon and smothered in creamy whisky sauce, served with mashed potatoes and seasonal vegetables

Salmon Delight

Roasted Salmon in a delicious lemon and dill sauce, broccoli florets, carrots and roast potatoes

Pumpkin Ravioli **v**

Ravioli infused in butter glaze with black grapes, walnut, rocket and parmesan

FESTIVE DESSERTS

Christmas Pudding

Served with brandy sauce

Luxury Chocolate Fudge Cake

Served with cream

Crème Brulee

Served with fresh strawberries and short bread

Lunch Seatings (12pm to 3pm) - £22.95

Dinner Seatings (6pm, 7pm, 8pm and 9pm) All seatings 2 hours per table - £27.95

Fri and Sat Dinner - £29.95

X'mas Day & Hogmanay - £45.95

X'mas Day (1pm and 5pm) / Hogmanay (5pm and 8pm) - 2 Seatings

Function room available for larger parties - minimum 30, please call for more information.

(A discretionary of 10% service charge for parties over 6 and Xmas day)

v vegetarian **Pre order on the Festive menu required.**

To make an enquiry please call **0141 230 0128**
or email xmas@steakandcherry.com

