

Three Course Christmas Lunch & Dinner.

Three Course Lunch - £17.95

Three Course Dinner - £21.95

TOMATO & RED PEPPER SOUP (V)

Topped with green Pesto and served with rustic bread.

SMOOTH CHICKEN LIVER PATE.

Fruit Chutney & Rustic Bread.

Classic Prawn Cocktail.

With a Tangy Marie Rose sauce.

Goat cheese Salad (V)

Pear & Beetroot Salsa.

Festive Turkey

Seasonal vegetables, roasters, pigs in blankets with a pan roast gravy.

Sirloin Steak.

Signature Fries, tomato & mushrooms with a peppercorn sauce.

Pan Roast Scottish Salmon.

Crushed potatoes, wilted spinach and honey roast parsnips garnished with lemon & thyme.

Butternut Squash & Stilton Risotto. (V)

Spinach & Parmesan.

Traditional Christmas pudding

Chantelle Sauce

Hot Chocolate Fudge

Dollop of ice cream

Mixed berry Cheesecake

Raspberry coulis

Trio of Ice Cream

Vanilla, Strawberry, Chocolate.



New Years at Bar Square

TICKET & MEAL £70

Lentil & Vegetable Broth. V

Granary bread

Haggis Neeps & Tatties.

Whisky jus

SMOOTH CHICKEN LIVER PATE.

Fruit Chutney & Rustic Bread.

Chicken Balmoral

Breast of Chicken on a bed of Haggis, roast tatties and winter vegetables

Sirloin Steak.

Signature Fries, tomato & mushrooms with a peppercorn sauce.

Pan Roast Scottish Salmon.

Crushed potatoes, wilted spinach and honey roast parsnips
garnished with lemon & thyme.

Butternut Squash & Stilton Risotto. (V)

Spinach & Parmesan.

Hot Chocolate Fudge

Dollop of ice cream

Mixed berry Cheesecake

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Trio of Ice Cream

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