

The Allangrange



# FESTIVE MENU



2 Courses  
£31.50  
3 Courses  
£36.00



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## Starters

Soup of the day VG, GFO

–

Chicken liver pate with sourdough  
crackers & winter spiced chutney

–

Panko breaded French brie with  
Cumberland sauce & dressed leaves

–

Scottish smoked salmon roulade with  
lemon & chive cream cheese



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## Mains

Roast turkey with winter trimmings GFO

—

Pan fried duck breast, braised red  
cabbage & apple, potato dauphinoise &  
pan gravy

—

Salmon fillet on crushed new potatoes, GF  
green beans & dill cream

—

Roast sweet potato tart, caramelised VG  
onion with spiced tomato sauce & roast  
vegetables





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## *Desserts*

Apple & cinnamon crumble with custard

—

Sticky toffee pudding & vanilla ice cream

—

Xmas pudding with brandy crème anglaise

—

Highland cheese board, chutney &  
oatcakes