

PRE CHRISTMAS DINING

Maitlandfield House Hotel Brasserie

Tuesday 1st December to Thursday 24 December

STARTER

Cream of Sweet Potato Soup with smoked paprika oil

Smooth Chicken Liver Parfait with Scottish oatcakes and plum chutney

Beetroot and North Berwick Gin Cured Salmon Gravlax with lemon dressed leaves and walnut
bread

MAIN COURSE

Roast Sirloin of Heatherfield Scotch Beef buttered vegetables red wine jus

Traditional Roast Scottish Turkey glazed vegetables, creamed sprouts roast potatoes and
cranberry jus

Herb Crusted Fillet of Sea Bream on crushed potato and toasted pine nut salad

Baked Howgate Brie and Beetroot Tart with toasted chestnut and squash salad

DESSERT

Lemon Tart with mascarpone cream and fruit coulis

Steamed Christmas Pudding with brandy custard and cranberry dust

Scottish Cheese Platter with oatcakes and house chutney

PRICE

3 course festive meal £18.50 per person

Include a glass of house red or white wine £21.50