

THE   
STIRLING  
ARMS

# CHRISTMAS MENU

# Stirling Christmas Menu

30 for 2 courses

35 for 3 courses

Glass of bucks fizz on arrival

## Starters

### Roast Celeriac and Winter Truffle Soup

Served with toasted hazelnut crumble and crusty bread (vg)

### Smoked Ham Hock and Cheddar Croquette

Served with a mulled pear and cranberry chutney

### Roast Butternut Squash and Whipped Ricotta Bruschetta

Served with pesto, crispy sage and rocket (v)

### King Prawn and Smoked Salmon Pate

Served Marie Rose sauce and a pickled cucumber and water cress salad (ngci)

## Mains

### Turkey and Cranberry Ballotine

Served with roast potatoes, roast roots, buttered greens and stock pot gravy

### Goats Cheese, Cranberry, Chestnut and Lentil En Crouete

Served with roasted garlic and herb potatoes and sautéed greens (v)(vgo)

### Slow Cooked, Red Currant Glazed Short Rib

Served with maple roasted roots and a sprout and spring onion creamed potato (ngci)

### Pan Fried Crispy Skin Seabass

Served with a panko crumbed colcannon potato cake  
and herb and cream reduction

## Deserts

### Trio of Christmas Fruit Sorbets

Raspberry & pomegranate, clementine and melon sorbets (vgn)

### Traditional Christmas Pudding

With a boozy brandy cream sauce (v)

### Salted Caramel Chocolate Delice

With Baileys gelato (v)

### Spiced Orange Brulee Cheesecake

With mulled berry compote (v)

## Additional Courses

Cheese and Biscuits 8 (v)

Petit Fours and Coffee 5 (v)

v - Vegetarian vo - Vegetarian Option

vgn - Vegan vgn - Vegan Option

ngci - Non Gluten Containing Ingredients