

Festive

SET MENU

STARTER

Slow Roasted Red Pepper Soup

rosemary croutons, yoghurt and toasted ciabatta (V)(VEA)(GFA)

Prawn & Crayfish Cocktail

baby gem lettuce and bloody mary dressing (GF)

Cauliflower Baubles

watercress salad and sweet chilli sauce (VE)

Ham Hock Terrine

slow cooked with parsley and garlic, served with piccalilli and rocket salad

MAIN

Roast Turkey Ballotine

sage stuffing, rosemary roasted potatoes, root vegetables, pigs in blankets, sprouts with bacon and onion gravy (GFA)

Sea Bass Fillet

pan fried with crushed new potatoes, crispy confit pancetta with a coconut and tomato sauce (GF)

Leek & Brie Risotto

creamy arborio rice with french brie, sautéed and crispy leeks (V)

Roasted Cauliflower

rosemary potatoes, festive sprouts, seasonal vegetables and onion gravy (VE)(GF)

28-Day Matured Sirloin of Angus Beef

8oz Scottish steak, hand cut chips, portobello mushroom, cherry tomatoes and peppercorn sauce (GF)
(9.50 supplement)

DESSERT

Sticky Toffee Pudding

butterscotch sauce, honeycomb and vanilla ice cream (V)

Apple & Bramble Crumble

spiced apples and brambles, topped with buttery crumble served with custard or vegan vanilla ice cream (V)(GF)(VEA)

Baked Lemon Tart

crushed meringue, chantilly cream and mixed winter berries (V)

Classic Affogato

vanilla ice cream, house espresso and home made shortbread (V)
(add Xmas Pudding Rum Liqueur 4.50)

(GF) - GLUTEN FREE (VE) - VEGAN (V) - VEGETARIAN (_A) - OPTION AVAILABLE

BRUACH

BROUGHTY FERRY

Available from
1st - 27th December

28.95 | 35.95
2 COURSES | 3 COURSES

www.BRUACH-BAR.com
01382 739878

**FESTIVE SET MENU BOOKINGS
MUST BE SECURED WITH A
NON-REFUNDABLE £10 PER
HEAD DEPOSIT. PRE-ORDER
FORM MUST BE COMPLETED
AND RETURNED AT LEAST ONE
WEEK PRIOR TO YOUR
RESERVATION**



Any food allergies must be declared in advance on the pre-order form. If there are any guests in your party with limited mobility please make us aware when booking. If you have any questions please feel free to contact us via bookings@bruach-bar.com

Management reserve all rights.