

Blackfriars Christmas 2017 Menu

Starters

Soup of the Day

Served with toasted bread and butter

Chicken and Hazelnut Pate

Served with Scottish oatcakes and fruit chutney

Fig and Goats Cheese Tart

Stuffed puff pastry tart with salad and balsamic dressing

Smoked Haddock and Caper Fish Cakes

Served on a bed of lightly dressed salad and tartar sauce

Mains

Classic Christmas Turkey

Served with roasted potatoes, turkey jus and all the trimmings

Pan Seared Fillet of Sea Bass

Cooked in a lemon and dill butter and served with creamed mash potatoes and winter greens

Honey Roasted Pork Loin and Apple Jus

Served with brushed baby potatoes, glazed carrots and green beans

Roasted Red Pepper and Tomato Risotto

Served with balsamic dressed rocket and parmesan

Desserts

Classic Apple and Berry Crumble

Almond topped crumble with pouring cream

Malt Whisky and Raspberry Cranachan

Traditional Scottish dessert with honey and oatmeal

Traditional Christmas Pudding

Served with a warm brandy sauce and red current berries

Selection of Scottish Cheeses

Served with Scottish oatcakes, fruit chutney and celery

2 courses £20 per person

3 courses £25 per person

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