

Blackfriars 2018 Christmas Menu

Starters

Soup of the Day

Chef's winter warmer soup served with toasted bread and butter

Goat's Cheese and Beetroot

Crispy breaded goat's cheese, roasted beetroot, beetroot and plum jam and rocket leaves

Haggis, Neeps and Tatties

A Blackfriars classic served with a rich whiskey sauce

Mains

Traditional Turkey

Turkey parcel wrapped in bacon and served with roast potatoes, gravy and all the trimmings

Salmon Fillet

Flash fried salmon fillet, smoked haddock and potato cake, buttered vegetables and tarragon sauce

Vegetable Lasagne

Pasta sheets baked in a tomato sauce with corgette, red pepper and ricotta, glazed with mozzarella and served with garlic bread

Desserts

Homemade Christmas Pudding

Traditional suet pudding served with brandy custard

Cheesecake

Baileys and raspberry cheesecake set on a crunchy biscuit base with raspberry coulis

Selection of Cheeses

Selection of Continental cheeses served with oatcakes and homemade chutney

2 courses £15.95 per person 3 courses £19.95 per person
between 11am-3pm

2 courses £20 per person 3 courses £25 per person
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