

Celebrate Christmas with us

SIMON PREECE
**Food
Creations**
Modern British Cooking

Book
now for a
fabulous
Xmas!

at Kingsknowe Golf Course



Christmas Day Menu 2016 at Kingsknowe Golf Course

Starter

Braised Belly Pork braised in Mulled Wine,
served with Stornoway Black Pudding, Cauliflower Purée and Thyme Jus
Pressed Duck, Prune and Sloe Gin Terrine with Cucumber Relish and Rocket Oil
Tomato and Red Pepper Soup with Garlic and Goat Cheese Croutons (v)
Classic Prawn Cocktail with Ciabatta Croutons

Main

Traditional Turkey with Chestnut and Apricot stuffing, Kilted Chipolatas
and Roast Gravy
Prime Roast Rib of Scottish Beef with Rosemary Yorkshire Pudding
and Rich Red Wine Jus
Pan Fried Cod Fillet topped with Mixed Herb and Smoked Bacon Crumb
served with Braised Cabbage
Parsnip, Roasted Beetroot & Red Onion Tartlet with Crushed New Potato Tower
and Cheddar Cheese and Chive Sauce (v)
All main courses served with Goose Fat Roast Potatoes & Winter Vegetables

Dessert

Xmas Pudding with Brandy Sauce
Chocolate Orange Ice Cream Sundae
Warm Chocolate Fondant with Mascarpone Cream
Baileys Cheesecake with Caramel Sauce

Only £48.00 per head | £19.95 for kids

Booking Your Christmas Day celebration is easy, just go online, email us or call -

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