



THE MALLARD
HOTEL

Merry Christmas x



WWW.MALLARDHOTEL.COM

Christmas Menu

2 COURSES £34 | 3 COURSES £38

Starters

SPICED SQUASH SOUP,
artisan bread, butter (NGCIO,VGO)

SCOTTISH SMOKED SALMON,
dill crème fraiche, cucumber & caper salsa, herb oil (NGCI)

DUCK & PORK TERRINE,
smoked streaky bacon, fig chutney, beetroot purée, crostini (NGCI)

AUBERGINE CAVIAR CROQUETTE,
spiced honey, pickled pear, basil dressing (NGCI)

Main Courses

TURKEY ROULADE,
honey-glazed root vegetables, brussel sprouts,
sage & onion stuffing, pigs in blankets, red wine jus

FRASERBURGH COD FILLET,
sautéed potatoes, spiced pickled cauliflower, pan fried sprouts,
lemon beurre blanc (NGCI)

MUSHROOM & SQUASH PITHIVIER,
roast root vegetables, herb potatoes, buttered greens, vegetable gravy (V)

THYME ROASTED CAULIFLOWER STEAK,
roast root vegetables, herb potatoes, greens, vegetable gravy (VG, NGCI)

8oz BORDERS SIRLOIN STEAK,
pan fried mushrooms, baked cherry tomatoes, peppercorn sauce,
roasted new potatoes or fries (add £8, NGCI)

Desserts

TRADITIONAL CHRISTMAS PUDDING,
brandy sauce, redcurrants (V, VGO)

MARMALADE BREAD & BUTTER PUDDING,
crème Anglaise, vanilla ice cream (V)

CHOCOLATE ORANGE CHEESECAKE,
Cointreau macerated mandarins, toasted almonds, honey ice cream (V, NGCI)

CHEESE,
quince chutney, apple, grapes, oatcakes (V, NGCIO)
Choose Wendsleydale & Cranberry, Blue Murder or Smoked Cheddar

2 Choices, add £3. 3 choices add £6

Please inform your server of any allergies. Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any items are free from allergenic substances.

All prices are inclusive of 20% VAT. No Service Charge.
Tips are gratefully received and shared between the entire staff
V-Vegetarian VG-Vegan NGCI-No Gluten Containing Ingredients O-Optional