

Booking Form

Name of Organiser _____

Address _____

Telephone _____

Email _____

| | Quantity | Deposit | Total |
|--------------------|----------|---------|-------|
| 2 Courses (£27) | | £ | £ |
| 3 Courses (£35) | | £ | £ |

Time Booked: _____

DEPOSIT DISCLAIMER:

A deposit of £5 per person is required to secure each booking.
Unfortunately this deposit is non-refundable unless we are able to re-book your reservation with others using reasonable effort.



Christmas Day Menu and booking form

2 courses £27

3 courses £35

01896 848994

THE SQUARE, EARLSTON

Starters

Spiced Butternut Squash and Lentil Soup (v)

topped with crème fresh and served with crusty bread and butter.

Duck Rillettes

course duck and pork pate served with toasted brioche, butter, red onion, cranberry jam and dressed leaves.

Warm Sweet Potato Boat (v)

roasted sweet potato skin filled with basil, buffalo mozzarella, cherry tomatoes, topped with red onion, pea shoots and basil pesto. Served with dressed leaves.

Scottish Smoked Salmon Tower

*Scottish smoked salmon layered with soft cheese, cucumber and dill,
topped with capers and served with dressed leaves, wholemeal bloomer and butter.*

Mains

Traditional Roast Turkey

Roast turkey, home made sage and onion stuffing, pigs in blankets, mash and roast potatoes, roasted root veg, winter greens with a rich roast gravy and cranberry sauce.

Oven Baked Hake with Spiced Quinoa Pilaf

Oven baked hake fillet resting on a bed of Moroccan spiced quinoa, mixed with baby spinach, carrots and succulent apricots.

Pork Fillet

Locally farmed pork fillet stuffed with black pudding and wrapped in Ayrshire bacon, served on mashed potato with roasted root veg and winter greens with a creamy pink peppercorn sauce.

Camembert, Fig and Onion Tart (v)

Short crust pastry filled with creamy camembert, topped with fig and onion chutney and sprinkled with a parsley crumb. Served with dressed salad and roast potatoes.

Desserts

Traditional Christmas Pudding

with a rich brandy sauce

Cranachan Cheesecake

with raspberries and Chantilly cream

After Dinner Mint Truffle Torte

with Chantilly cream

Salted Caramel Crunch Pie

with popcorn and salted caramel sauce

All served with tea or coffee and a warm mince pie to finish.

Menu Pre-order Form

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