UISGE'S FESTIVE MENU

Available from the 1st to the 24th December. All Festive Menu bookings must be made in advance. £10 deposit per head and a pre-order required.

STARTERS

Cream of celeriac, leek and potato soup
Cheddar and garlic bread.

Uisge Gin smoked salmon avocado salad
Caesar dressing.

Thai prawn, sweet potato, coconut fritter
Sweet chilli sauce.

MAINS

Roast turkey and sage, onion roulade
Served with roast turned new potatoes, kilted chipolatas, roast parsnips, honey glazed carrots, smoked bacon, brussels.

Red wine, red onion slow cooked featherblade steak
Colcannon, roast winter vegetables.

Pan-fried fillet of hake, pistachio cranberry crust
Sweet potato mash, pan-fried greens.

Cajun spiced cauliflower steak, chipotle red pepper sauce
Stir-fried vegetables.

DESSERTS

Festive pavlova
Chantilly cream, blackberries, figs, raspberries, oranges, physalis and pomegranate seeds.

Dark chocolate honeycomb torte
Mango sauce, Arran mint chocolate chip ice cream.

Uisge Christmas pudding
Brandy cream sauce, vanilla ice cream.

Two Courses: £35.95

Three Courses £45.95

All options can be made Gluten Free upon request. For any other dietary requirements please speak to a member of staff when pre-ordering.