

# *The Galley Christmas Menu*

**From Thursday, 29<sup>th</sup> November 2018**

**2 courses - £18.95 / 3 courses - £24.95**

**(£10 Deposit per Person Required when Booking - Tel 01261 861116)**

## *Starters*

Traditional Scotch Chicken Broth served with Warm Crusty Roll

Homemade Cullen Skink served with Warm Crusty Roll

Prawn Cocktail (Juicy Prawns served with Fresh Salad in a Marie Rose Sauce)

Smoked Haddock & Asparagus Risotto

Pan Fried Scallops served on Black Pudding with a Drambuie Sauce (£3 Supplement)

Button Mushrooms in Panko Breadcrumbs stuffed with Garlic Cream Cheese with Baby Leaf Salad

## *Mains*

Roasted Breast of Turkey, Chef's Own Stuffing, Bacon wrapped Chipolatas, Roasted Potatoes and Fresh Seasonal Vegetables

Local Roast Topside with Homemade Yorkshire Pudding, Roasted Potatoes and Fresh Seasonal Vegetables served with a Rich Burgundy Gravy

Seafood Linguine (Haddock, King Prawns, Monkfish) cooked in a Garlic, Cream and White Wine Sauce with a Hint of Chilli and Coriander, served with Chorizo and Cherry Tomatoes

Paupiette of Haddock Stuffed with a Seafood Mousse served with Baby Potatoes and Seasonal Veg and a Tomato and Roasted Garlic Sauce

Roasted Cauliflower & Hazlenut Penne Pasta Carbonara with Garlic Bread and Parmesan

Monkfish Stuffed with Cranberry & Pine Nuts served with Colcannon Mash, Seasonal Veg with Lemon Caper Butter Sauce (£4 Supplement)

## *Desserts*

Traditional Christmas Pudding served with a Warm Brandy Sauce

Crème Brûlée served with Homemade Shortbread

Cheesecake of the Day served with Cream or Ice Cream

Christmas Trifle

Trio of Portsoy Ice Cream

**Tea / Coffee and Mincemeat Pie £2.50 Supplement**

