



FRIARS CARSE
COUNTRY HOUSE HOTEL

Dumfries & Galloway

Festive Season Lunches

2 Courses £25.95 / 3 Courses £29.95 per person

Children (4-14) half-off

Served 12.30 pm – 3.00 pm (Last seating 2.45 pm)

1st December through to 23rd December (subject to change)

*Contact our Reception Team to book on **01387 740388***

To Start

Venison Soup

Warm House Bread & Butter (g, c)

Warm Fruit Salad

Caramelised Figs, Mixed Nuts, Dried Cranberries, Olive Oil & Balsamic Glaze (v, n)

Prawn Cocktail

Bloody Mary Sauce (m, su, ce)

Wagyu Spring Rolls

Hummus & XO Sauce (g, m)

The Main Event

Slow Braised Wagyu Beef Hush

With Poached Egg & Greens (so, ce)

Cut of Roast Turkey

Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding, Roast Potato & Gravy (g, d, e)

Roast Celeriac

Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding, Roast Potato & Gravy (v, g, d, e)

Market Fish Pasta

Fish Broth with Tomato, Garlic & Herbs (f, n, g)

To Finish

Sticky Toffee Pudding

Butter Scotch Sauce & Vanilla Ice Cream (g, d, e)

Dark Chocolate Brownie

White Chocolate Mousse & Cherry Compote (gluten-free, d, e)

Christmas Pudding

Brandy Custard & Cream (g, d, e, so)

Chocolate Baileys Crème Brûlée

Orange Shortbread (g, d, e)

Selection of Ice Creams & Sorbets (g, d, e)

*c - celery, d - dairy, e - eggs, g - gluten, l - lupin, m - mustard, n - nuts, se - sesame
so - soybeans, su - sulphites, cr - crustaceans, f - fish, mo - molluscs, v - vegetarian, ve - vegan*

