



MOLLY'S BISTRO
CHRISTMAS LUNCH MENU



2 COURSE £25.95
3 COURSE £29.95

STARTERS

HOMEMADE SOUP OF THE DAY

Served with a warm bread roll
(vg) | gluten free bread available

DUCK RILLETTE

Duck pate, lightly seasoned shredded duck and port with a hint of gin served with oatcakes & plum and apple chutney

(gf) | allergens: mustard, sulphites

ROAST VEGETABLE MEZZALUNA FLATBREAD

Roasted butternut squash, sweet potato, roast carrots, courgette and red onions, finished with rocket and drizzled with a balsamic glaze

(vg) | allergens: gluten, soya

THE MAIN EVENT



TRADITIONAL ROAST BREAST OF TURKEY

Roast breast of Grampian turkey, served with Cumberland pigs in blankets, thyme roast potatoes, skirlie, honey glazed festive vegetables, homemade gravy and cranberry compote

allergens: gluten | gluten free substitutes available

GRILLED SCOTTISH SALMON

Grilled Salmon, herb crushed potatoes, honey glazed festive vegetables & a garlic and chive butter

(gf) | allergens: milk

SWEET POTATO FIVE BEAN CASSEROLE

Roasted sweet potato five bean casserole served with steamed rice and fresh coriander

(vg) (gf)

DESSERT



CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy custard and red currants

allergens: milk, gluten | gluten free substitute available

HOMEMADE APPLE CRUMBLE

Cinnamon stewed apples topped with crumble, your choice of vanilla ice cream or custard

allergens: milk, gluten

CHOCOLATE TRUFFLE BROWNIE

Chocolate truffle brownie tarte served with vegan vanilla ice cream and finished with chocolate sauce

(vg) (gf) | allergens: soya