



## Pebbles Bistro Festive Menu

### TO START

#### **Soup of the Day**

*Served with an artisan roll*

#### **Fan of Avocado**

*Served with Cottage Cheese, Topped with Orange Segments and Cranberries*

#### **Prawn and Smoked Salmon St Nicholas**

*Prawns and Smoked Salmon Bound in Marie Rose Sauce with concasse of Red Apple, Celery and Capsicum. Served with Melba Toast, Mixed Leaf's and Lemon*

#### **Duck and Orange Pate**

*Served with Rocket Leaf's, Chutney and Warm Toast*

### TO FOLLOW

#### **Roast Turkey**

*Served with Pigs in Blankets, Sage and Onion, Sausage and Cranberry Stuffing, Roast Potatoes, Brussel Sprouts, Carrots and Parsnips with Rich Red Wine Jus*

#### **Roast Sirloin of Beef**

*Served with Roast Potatoes, Carrots, Parsnips, Brussel Sprouts with Rich Red Wine Jus*

#### **Oven Baked Salmon**

*Topped with Tiger Prawns, Pan Seared with Citrus and Capsicum Butter, set on Spring Onion and Lime Mash Potato*

#### **Supreme of Chicken**

*Filled with Cranberries and Smoked Brie, Served with Parmentier Potatoes and Honey Roast Vegetables*

#### **Mushroom, Sweet Stout and Sweet Potato Tart**

*Served with Roast Potatoes and Honey Roast Vegetables*

**2 Courses £16.95**

**3 Courses £19.95**

Please advise your server of any food allergies

We do our best to source the finest local food, fresh and sustainable produced ingredients and then take time to carefully prepare your meal. So, sit back and relax- enjoy the beautiful Sea Views of Ailsa Craig, Isle of Arran & the Mull of Kintyre

*Wishing all our Guests a Very Merry Christmas*



## **CHEFS DESSERTS**

### **Christmas Pudding**

*Brandy Sauce & Ice Cream*

### **Homemade Trifle**

### **Chocolate and Toffee Cheesecake**

*Served with ice cream*

### **Profiteroles**

*With chocolate and Baileys Coating*