

'tis the season...

FESTIVE MENU

Starters

- Marco's game pie, young spinach, red wine jus
Salad of chicory, candied hazelnuts, fresh pear and vintage stilton (v)
Velouté of carrot and pumpkin with parmesan croutons (v)
Mushroom tartlet with poached hens' eggs, sauce hollandaise (v)
Cocktail of Atlantic prawns, brown bread and butter, sauce Marie Rose

Mains

- Traditional turkey roast with all the trimmings, bread sauce, cranberry and roasting juices
Classic steak and frites with brandy and peppercorn sauce
Wheeler's classic fish pie with buttered garden peas
Rosemary and potato risotto with fricassee of wild mushrooms (v)
Severn and Wye Smoked haddock and leek fish cake, poached egg, sauce tartar

Desserts

- Traditional Christmas pudding with brandy sauce (v)
Black cherry and Sherry trifle Wally Ladd (v)
Mr White's rice pudding with Armagnac and prunes (v)
Classic fruit cake and vintage stilton (v)
Fresh banana, meringue and caramel mess and vanilla ice-cream (v)
Coffee and mini mince pies (v)

3 Courses

Lunch: £25.00pp

Dinner: £27.50pp

To book: 0141 226 7726 | Christmas@hotelindigoglasgow.com



MARCO PIERRE WHITE

ESTD 1961