



THE GLENCLOY INN

Christmas

STARTERS

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Soup of the Day

Served with homemade wheaten bread

Chicken Liver Paté

Sourdough | Fig Chutney

Duck Spring Rolls

Salad | Hoisin Sauce

Cauliflower Wings

*Tempura battered Cauliflower florets | Chili sauce and
Garlic Mayo*

MAIN DISHES

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Traditional Turkey & Ham

Sage and Onion stuffing | Pork and Leek Chipolata | Red Wine gravy

Herb Crust Salmon

Parsley Cream

Roast Beef

Yorkshire Pudding | Silver skin Onion | Smoked Bacon Jus

Mushroom Risotto

Wild Mushroom | Truffle oil | Parmesan | Sourdough

10oz Sirloin Steak

*Half Roast Tomato | Field Mushroom | Peppercorn Sauce
(£5.00 Supplement)*

*All main courses served with Winter Vegetables &
Creamed Potatoes*

DESSERTS

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Christmas Pudding

Brandy sauce | Vanilla ice-cream

Jam & Coconut Sponge

Custard

Chocolate Brownie

Chocolate sauce | Vanilla ice-cream

Cheeseboard

*Applewood | Brie | Cheddar | Smoked Cuban
Chutney | Grapes | Crackers*

TEA/ COFFEE & MINCE PIE

2 COURSES: £24.95 | 3 COURSES: £28.95



THE LOFT
At the Glendoy Inn