



bayleaf
at glenchothouse



Festive Period Sample Menu

Christmas Eve

*Slow Cooked Venison Shoulder,
Served with Dauphinoise Potato, Red Cabbage
& a Sloe Gin Gravy*

Christmas Lunch

Drambuie & Mustard Cured Salmon

Mulled Wine Sorbet

Roast Turkey with all the Festive Trimmings

Grand Marnier & Christmas Pudding Brûlée



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Christmas Night Platters

Sliced Gammon & Winter Chutney

Rollmop Herring with Prawns

Pate & Oatcakes

Blue Cheese & Celery Quiche

Chocolate Truffles

Boxing Day Dinner

Goose Gallantine

Served with Fig Compote & Sherry Dressing

Tournedoes of Monkfish

with Scallop Mousse & Caviar

Black Forrest Parfait