

# The BLAIR

## Table d'Hôte Supper Menu for December 2011 @ The Blair

3 Courses: £23.95 • 2 Courses: £18.95

---

Seasonal Fruit Platter served with Fruit Coulis and a Mulled Wine Sorbet (v)

Chicken Liver Pâté with a Spiced Chutney and Toasted Garlic Bread

Traditional Prawn Cocktail with Marie Rose Sauce

Bruschetta with Tomato, Red Onion, Garlic and Basil topped with Buffalo Mozzarella (v)

Blair Soup of The Day

Oven Baked Mushrooms filled with a Roast Garlic and Chive Feta Cheese (v)

---

Traditional Roast Turkey with Chipolatas, Game Chips and Cranberry Sauce

Coconut Coated Chicken Breast stuffed with Bacon and Banana served with a Thai Curry Sauce

Chilli Caramel Salmon with Onions topped with Coriander served with a Spicy Cous Cous

Tart of Provençal Vegetables  
topped with Sliced Tomatoes and glazed with Brie served with a Pinenut and Rocket Salad

Traditional Steak, Sausage and Ale Pie

Lamb's Liver served with Black Pudding, Bacon and Caramelised Onions

Haggis, Neeps and Tatties

Roasted Breast of Chicken topped with Swiss Cheese and Leek Glazed with a White Wine Sauce

---

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Meringue Nest with Fresh Strawberries, Cream and Chocolate Curls

Chocolate Fudge Cake with Fresh Cream or Ice Cream

Fresh Fruit Salad served with Cream or Ice Cream

The Blair Christmas Pudding served with Homemade Custard and Cinnamon Ice Cream

Chocolate and Orange Cheesecake served with White Chocolate Ice Cream

---

Freshly Ground Coffee or Tea served with Mini Mince Pies