

The BLAIR

Festive Supper Menu

Starters

- Beer Battered Haggis or Black Pudding served with Homemade Tomato Ketchup
£5.25
- Seasonal Fruit Platter served with Fruit Coulis and a Mulled Wine Sorbet (v)
£4.95
- Salad of Black Pudding, Bacon, Fried Onions and Tattie Scone topped with a Poached Egg
£5.50
- Traditional Cullen Skink - Scottish Soup with Haddock and Potatoes
£4.95
- Chicken Liver Pâté with a Spicy Fruit Chutney and Toasted Garlic Bread
£4.95
- Bruschetta Bread with Tomato, Red Onion, Garlic and Basil Topped with Peppered Mozzarella (v)
£4.95
- Oven Baked Mushrooms filled with a Roast Garlic and Chive Feta Cheese (v)
£5.25
- Blair Soup of the Day
£3.95
- Tempura of Tiger Prawn or Chicken with a Caramelised Chilli and Ginger Dip
£5.95
- Deepfried Filo Parcel filled with Local Goats Cheese and Brie
served with a Red Onion Marmalade and Balsamic Salad (v)
£5.25
- Traditional Prawn Cocktail with Marie Rose Sauce
£5.25
- Lime and Coriander Marinated King Prawns
with Watermelon Salad, toasted Sesame Seeds and a Sweet Garlic Dressing
£6.75

Main Courses

- Dish of the Day
£11.95
- Vegetarian Dish of the Day
£10.95
- Traditional**
- Haggis, Neeps and Tatties
£8.95
- Traditional Steak, Sausage and Ale Pie
£10.75
- Lamb's Liver served with Caramelised Onions, Black Pudding and Bacon
£8.95
- Chicken, Leek and Chestnut Mushroom Pie
£10.95
- Coconut Coated Chicken Breast stuffed with Bacon and Banana served with a Thai Curry Sauce
£10.95

Main Courses - Traditional (cont)

Roasted Breast of Chicken topped with Swiss Cheese and Leek Glazed with a White Wine Sauce
£11.95

Tagine of Moroccan Spiced Lamb Casserole with an Apricot and Pinenut Cous Cous
£11.50

Traditional Roast Turkey with Chipolatas, Game Chips and Cranberry Sauce
£10.95

Salads, Pasta and Vegetarian

Chargrilled Steak Salad with Fried Onions, Sauté Potatoes, Pesto Dressing and Parmesan Salad
£11.95

Cajun Spiced Chicken Pasta with Roasted Peppers and Onion served in a White Wine Cream Sauce
£9.95

Linguine Pasta tossed with Roasted Vegetables, Black Olives, Sunblushed Tomatoes, Basil and Capers
£10.25

Red Wine Poached Salmon served with Crunchy Beetroot and Pear Salad
£11.95

Chargrilled Chicken Breast on a Salad of Goats Cheese, Apple, Parma Ham and Mixed Leaves
£10.95

Oven Baked Pastry Parcel filled with Garlic Sun Blushed Tomatoes, Basil, Cream Cheese and Balsamic Leaves (v)
£10.95

Fresh Asparagus, Pea and Mint Risotto with Fresh Lemon Juice, Parmesan and Garlic Toast (v)
£ 9.95

Roasts and Grills

Marinated Chicken Skewers with Peppers, Mushrooms and Tomato served on Rice
£11.95

The Blair Beef Burger with Mozzarella Cheese, Bacon and Homemade Onion Relish
served in a Toasted Sesame Bun with Garlic and Parsley Fries
£ 9.95

The Blair Mixed Grill - Steak, Pork Chop, Chicken Breast, Bacon and Black Pudding
served with Grilled Tomato, Mushroom, Onion Rings all topped off with a Fried Egg!!!
£18.50

Chargrilled Pork Chop on a Bed of Stornaway Black Pudding
served with a Whole Roasted Tomato, Garlic Fine Beans and a Red Wine Sauce
£12.95

A Selection of 8oz Chargrilled Steaks
with Mushrooms, Roasted Tomato, Onion Rings and Course Grain Mustard Mash

Ribeye £17.95 **Sirloin** £18.95 **Fillet** £21.95

*includes a Choice of Sauce - either a Red Wine Sauce or Four Pepper Sauce
or alternatively served Surf and Turf (£2.50 Supplement)*

Fish

Chargrilled Fish of The Day served with either Fresh Vegetables or Salad
£11.95

Blair Fish Pie: Salmon, Prawns and Haddock topped with a Cheddar Cheese Glaze
£11.50

Chilli Caramel Salmon with Onions topped with Coriander
£11.50

Smoked Haddock Gratin with Creamed Potatoes, Ayrshire Bacon and Arran Cheddar
£11.50

Beer Battered Haddock served with Mushy Peas, Chunky Chips and Tartare Sauce
£ 9.95

Desserts

(Any Ice Creams can be replaced with either Vanilla or Irn Bru Flavoured Ice Cream!!!)

White Chocolate and Raspberry Tart served with Fresh Berries and Coconut Ice Cream
£5.25

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
£5.25

Belgian Waffles with Caramelised Bananas in Butter Sauce and Toffee Fudge Ice Cream
£5.25

Chocolate Fudge Cake with Fresh Cream or Ice Cream
£5.25

Fresh Fruit Salad served with Cream or Ice Cream
£5.25

Selection of Local Scottish Cheese, Grapes and Biscuits
£5.95

Traditional Apple and Plum Crumble with Homemade Custard and Vanilla Ice Cream
£5.25

Zesty Orange Panna Cotta served with a Brandy Snap Basket, Homemade Marmalade and Vanilla Ice Cream
£5.25

The Blair Christmas Pudding served with Homemade Custard and Cinnamon Ice Cream
£5.25

Chocolate and Orange Cheesecake served with White Chocolate Ice Cream
£5.25

Homemade Rice Pudding
£5.25

Traditional Ice Cream Sundaes £5.95

Sticky Toffee Sundae:

Sticky Toffee Pudding, Butterscotch Sauce, Meringue, Vanilla Ice Cream and Cream... *what more can we say!!*

Chocolate Fudge Cake Sundae

Layered with Warm Chocolate Fudge, Marshmallows, Crushed Meringue topped with Toffee Fudge Ice Cream, Chocolate Curls and Mini Donut.

Mixed Berry Coupe

Layered with Fresh Berries, Crushed Meringue, Hot Berry Compote topped with Raspberry Ripple Ice Cream... *Mmmm!!*

Christmas Pudding Sundae

Homemade Spicy Mincemeat, Crushed Meringue, Fresh Cream and Cinnamon Ice Cream

Tea and Coffee

Freshly Ground Coffee	£1.95	Hot Chocolate	£2.15 / £2.50
Espresso	£2.15	Bailey's Hot Chocolate with Marshmallows	£4.95
Cappuccino	£2.15	Liqueur Coffee	£4.95
Tea	£1.95	Flavoured Latte	£2.30
Latte	£2.15	Festive Spiced Tea	£1.95