



Western House Hotel
AT AYR RACECOURSE



CHRISTMAS DAY

Family Style Luxury Carvery

- ON ARRIVAL -

Glass of fizz or Kids Mocktail

Home Made Mulled Wine

Selection of House baked artisan breads
with churned Scottish Butter, extra virgin olive oil, and balsamic vinegar

Salads

Classic Caesar Salad

Waldorf Salad

Ayrshire Beetroot,
clementines and sunflower seeds, feta

New Potato & Chive Salad

House Coleslaw

Cajan Spiced Chicken Pasta Salad

Selection of Pickles and Olives

Starters

CHARCUTERIE MEAT PLATERS

Smoked Duck, Parma Ham, Orange chicken
liver pate, Ham hock terrine, Roast Beef,
Ham and turkey

SMOKED SALMON PLATTER

Hot Smoked, Beetroot cured, Hendricks Gin
cured, traditional with lemon, Caper Shallot
and dill dressing, with mini blinis

FRUIT PLATTER

Selection of ripened melon, exotic fruit
compote, winter berries

LIGHTLY SPICED PARSNIP & APPLE SOUP

LANGOUSTINE BISQUE

with Aioli parmesan & croutons

LUXURY SHELLFISH COCKTAIL

crab, prawn, lobster,
Troon Langoustine, Bloody Mary
dressing, lemon and Caviar



Mains

TRADITIONAL ROAST TURKEY
AND FILLET OF DRY AGED BEEF
carved by the Chef served with all
the trimmings

LOCALLY CAUGHT AYRSHIRE HAGGIS
neeps and tatties

WESTERN HOUSE FAMOUS
BEEF RAGU LASAGNE
bechamel sauce

SAUTÉED PARIS BROWN
MUSHROOM STROGANOFF

NUT ROAST

with all the trimmings

SCOTTISH SALMON COULIBIAC
with Champagne Butter Sauce

SLOW COOKED ROASTED DUCK
with white bean cassoulet, Toulouse
sausage, mustard and orange.

SELECTION OF VEGETABLES & POTATOES

Sweet Spot

Selection of home made
desserts and puddings

Cheese Trolley

Ice Cream & Sorbet Cabinet

Fresh Fruit



- TO FINISH -

Freshly brewed Coffee or Tea with mince pies

Kids Menu & Dietary Menu also available on request