Western House Hotel

AT AYR RACECOURSE



CHRISTMAS DAY Family Style Luxury Carvery



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



Freshly brewed Coffee or Tea with mince pies





