



Western House Hotel
AT AYR RACECOURSE

PRIVATE DINING FESTIVE LUNCH

Served everyday throughout December
(excludes Sundays)

Festive Soda Bread, Marmalade & Sage Butter

Starters

- WESTERN HOUSE PRAWN COCKTAIL
Seafood Dressing, Lemon, Fine Leaf Salad,
Sourdough Croutons
- LIGHTLY SPICED PARSNIP & APPLE SOUP
Salted Scottish Butter, Crusty Bread Roll
- POACHED WINTER FRUITS
Homemade Nut Granola, Chilled Cherry
& Cranberry Soup, Mulled Wine Sorbet
- CHICKEN LIVER PATE
Kumquat & Vanilla Caramelised Onion
Chutney, Warm Toasted Brioche
- SALT BAKED GIRVAN BEETROOTS
Clementine, Rocket & Sunflower Seed Salad,
Aged Balsamic
- LANGOUSTINE BISQUE
Aged Parmesan, Aioli, Croutons

Mains

- BRAISED SIRLOIN
Haggis & Potato Dauphinoise, Cauliflower Cheese
Puree, Buttered Turnip, Pink Peppercorn
& Whisky Sauce (£5 Supplement)
- CHESTNUT & SAGE STUFFED CHICKEN BREAST
All the trimmings
- WINTER VEGETABLE WELLINGTON
Chateau Potatoes, Mushroom Duxelle,
Walnut Pesto, Buttered Sprouts
- LOCH DUART SALMON PROVENCAL
Buttered Fondant Potato, Pepperonata, Slow
Cooked Onion, Chargrilled Courgette, Basil
Pesto, Red Pepper Dressing
- SLOW COOKED DUCK
White Bean & Toulouse Sausage Cassoulet,
Dijon Mustard, Orange
- SEA BASS
Petit Boules de Legumes, Chilli, Coconut,
Smoked Mussels, Coriander

Sweets

- EDDIE'S HOMEMADE
CHRISTMAS PUDDING
Brandy Crème Anglais, Vanilla Ice Cream
- PINK LADY APPLE TART TATIN
Vanilla Custard, Cinnamon Ice Cream
- CHOCOLATE & CHERRY TRIFLE
Amarena Cherries, Chantilly Cream,
Kirsch

- BAKED SALTED CARAMEL CRÈME BRÛLÉE
Blackthorn Salt, Hazelnut Croquant,
Arran Gold Ice Cream
- TRIO OF ICE CREAM
SELECTION OF BRITISH
& CONTINENTAL CHEESES
Crackers, Quince, Grapes,
Homemade Chutney (£3 Supplement)

TO FINISH

Mince Pie, Tea or Coffee

SIDES {a little extra}

Skinny Chips £5, Thick Chips, Parmesan, Truffled Mayo £6,
Buttered Sprouts £6, Pigs in Blankets, Cranberry Mayo £6, House Salad £5

2 COURSES £25 - 3 COURSES £30

Kids Menu & Dietary Menu also available on request

