

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM US BEFORE ORDERING.



# MAKARS GOURMET MASH·BAR

## STARTERS

### CHEFS DAILY FESTIVE SOUP

Homemade by our chefs and changes daily. Our chefs have a range of seasonal recipes. Check allergens.

### SMOKED SCOTTISH SALMON

Locally smoked salmon with Crowdie cream cheese on our toasted potato scone and served with a garnish.

A Christmas classic!

### SPICED BAKED PUMPKIN, MORTEAU SMOKED SAUSAGE WITH ROASTED POTATO SKINS CHRISTMAS SALAD

A beautiful winter salad, mixing fresh leaves with home-spiced chargrilled pumpkins, our traditionally smoked sausage with our roasted potato skins. Served with a vinaigrette dressing. Available without the sausage as a vegetarian/\*\*GF Option.

## MAINS

(served with Classic Mash and Seasonal Vegetables)

### BRAISED LAMB SHANK, SLOW COOKED IN ROSEMARY, RED WINE & CRANBERRIES.

The meat is slowly braised with fresh rosemary, garlic, tomatoes and red wine and falls off the bone with the slightest cut. \*\*GF.

### CORN FED BRANDY SOAKED CHICKEN WITH MUSTARD, PEPPERCORN & CREAM SAUCE.

Corn fed fresh free range chicken, marinated in brandy. A seasonal cousin to our much loved Bonnie Prince Charlie dish. \*\*GF.

### SKIRLIE VEGETARIAN SAUSAGE, BRANDY CREAM SAUCE, TOPPED WITH ROASTED CHESTNUTS

We make this traditional Scottish stuffing 'skirlie' from oatmeal, fried onions & bring flavour with a vegetable suet, and truffle scent. One of our unique & prized dishes with a festive twist. Can be Vegan.

### HIGHLAND 'COO' BEEF & BLACK PUDDING SAUSAGES IN A SWEET ONION GRAVY

Grass fed Scotch Beef steak, freshly ground with our own mix of herbs and packed with Stornoway Black Pudding. Served with a generously festive rich onion gravy.



2 Courses for  
£17.50

3 Courses for  
£20.00

## CHRISTMAS MENU

## PUDDINGS

### MAKARS STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE

Our very popular homemade and award winning dessert. Consisting of a rich warm sponge cake, made with finely chopped dates, covered in a butterscotch sauce, Served with an ice cream crown.

### GLUTEN FREE CHOCOLATE BROWNIE WITH RASPBERRY SAUCE

Our irresistible gluten free Chocolate Brownie with a raspberry coulis and served with vanilla ice cream.

### VANILLA DAIRY ICE CREAM

### OR SORBET OF THE DAY

## FESTIVE WINE SPECIALS

### PROSECCO CORTE ALTA, DOC

Bring in the festive season with some sparkle! Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish.

£20 per bottle.

### TUA GARGANEGA PINOT GRIGIO, ITALY

Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge

£20 per bottle

### AIRES ANDINOS MALBEC, MENDOZA ARGENTINA

Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec

£20 per bottle

We have a documented allergy list which you can review.

\*\*We do not have a segregated kitchen,  
Gluten Free Dishes are from gluten free marked ingredients.

Soya oil from genetically modified soyabeans is used in our cooking.

