



MAKARS
GOURMET
MASH·BAR
COMPANY

CHRISTMAS MENU 2017

STARTERS:



CHEFS DAILY FESTIVE SOUPS.

Homemade by our chefs and changes daily. Our chefs have a range of recipes that are exciting, sometimes wild & always delicious.



SMOKED SCOTTISH SALMON

Locally smoked salmon with Crowdie cream cheese on our toasted potato scone and served with a salad 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 our Christmas Rosti or Classic Mash and Seasonal Vegetables)



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

The meat is slowly simmered with fresh rosemary, garlic, tomatoes and red wine. Takes your Christmas dinner to another class. The meat just falls off the bone with the slightest of cuts. 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.

PUDDINGS:

GLUTEN FREE STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE

Our own 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.

SPICED RUM PANNA COTTA, WITH FRUIT & TOASTED COCONUT

Some seasonal kitchen fun here at Makars. Sweetened cream thickened & moulded is infused with Spiced Rum. Served with a fruit & toasted coconut garnish. GF



VANILLA DAIRY ICE CREAM

2 Courses for £19

3 Courses for £22

Larger parties should book in advance.



FESTIVE WINES:

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. **+£21 per bottle**

BANTRY BAY CHENIN BLANC, SOUTH AFRICA

A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours **+£20 per bottle**

BIG BOMBORA SHIRAZ, AUSTRALIA

A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit. **+£20 per bottle**