



Guy's Restaurant & Bar Christmas Dinner Menu 2017

Chef's amuse bouche

Poached duck egg with vegetarian haggis, foaming hollandaise and homemade potato scone.

Beetroot cured salmon, green apple mayonnaise and pickled shallots.

Beef fillet tataki with mixed mushroom, pickled ginger salad and crispy garlic flakes.

Pumpkin and toasted chestnut soup.

Roast turkey, pork & sage stuffing, bacon wrapped chipolatas, roast chestnuts, bread & cranberry sauces.

Prime aged Aberdeen Angus Sirloin steak with a choice from porcini, peppercorn or béarnaise sauces.

(£10 supplement)

Duck breast with mulled wine glaze, moghrabieh cous cous, harissa and parsley.

Monkfish with chorizo and herb crust on a tomato and roast pequilla pepper sauce.

Christmas nut roast en crouete, garlic butter beans and blue cheese sauce.

A generous serving of this season's best potatoes & vegetables with all main courses.

Christmas pudding with brandy custard.

Orange and cinnamon bread and butter pudding with vanilla custard.

Lemon meringue pie with limoncello sorbet.

Caramelised pineapple in spiced rum syrup, coconut biscotti and preserved ginger ice cream.

Local and distant unpasteurised cheeses with plum chutney & Pittenweem oatcakes.

£39.00 per guest. Tables of 8 and over 12% service charge

Please be aware there may be nuts or nut products in any of the food from our kitchen.

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