

# **Christmas in the Torchfire**

## **Cold Buffet**

### **Rannoch venison and pheasant terrine**

With pear & lime chutney and Scottish oatcakes

### **Smooth liver pate with dressed leaf salad**

Served with Melba toast and plum & port chutney

### **Platter of Scotland's finest fish**

Gravlax of salmon, smoked mackerel, trout and prawns with Marie Rose sauce

### **Selection of meats**

Pastrami, parma ham, roast beef & gammon glazed with maple syrup and scented with clove.

### **Salad dressings & dips**

Golden veg and lentil

## **Hot Buffet**

### **Hand carved Roast turkey**

With apricot stuffing, roast potatoes and smoked bacon jus

### **Prime roasted mature rib of beef**

Accompanied with Yorkshire puddings & deep roasting juices,  
Roast potatoes and roast root veg

### **Finest Scottish Salmon**

Oven baked and served with sharp lemon and dill sauce

### **Plum tomato & basil asparagus and Mull of Kintyre cheese**

Encased in puff pastry & Tomato Coulis

## **Desserts**

### **Chef's tipsy trifle**

### **Black forest gateau cake**

### **Traditional Christmas pudding**

With brandy sauce

**Selection of cheese, breads celery & grapes**

### **Tea & Coffee**

Served with mince pies