



Saffy's

FESTIVE MENU

2 COURSE 28.95
3 COURSE 35.95

STARTERS

Festive Fruit Salad (VE)(GF)

Melon, Pineapple, Orange, Grapefruit, Mancini's Raspberry Sorbet & Passionfruit Syrup

Deep Fried Brie (V)

Panko Breaded Brie, Orange, Walnut & Pine Nut Pesto Salad, Cranberry Chutney

Prawn & Crayfish Cocktail (GF)(DF)

Crisp lettuce topped with North Atlantic Prawns & Crayfish, House Made Marie Rose Sauce

Crisp Haddock & Salmon Fishcake

Creamed Leek Sauce

Chicken Liver Pate (GF Available)

Crisp Apple Salad, Spiced Plum Chutney, Oatcakes

Chefs Soup of the Day (VE)(GF/DF Available)

Bloomer Bread & Butter

MAIN COURSE

Traditional Roast Turkey Breast

Turkey Breast, Sage & Stornoway Black pudding Stuffing, Chipolata Sausage, Seasonal Vegetables, Creamed Potatoes, Turkey jus

Saffy's Beef Wellington

Braised Feather Blade of Beef, topped with Haggis, Wrapped in golden puff pastry, Creamed Potatoes, Roast Root Vegetables, Brandy & Peppercorn Cream

Halloumi, Sweet Potato & Chickpea Curry (NG)(DF)(VE Available)

Mango & Coconut Curry Cream, Steamed Rice

Stornoway Chicken (NG Available)

Chicken Breast topped with Stornoway Black pudding, Creamed Leek & Chive Sauce, Winter Vegetables, Crushed New Potatoes

Simply Grilled Seabass (NG)

Asparagus, Peppers, onions, Sauteed New Potatoes, Basil & Pine Nut Pesto, Balsamic Onion Dressing

DESSERTS

Traditional Christmas Pudding, Warm Brandy Sauce, Vanilla Ice Cream

Lemon Posset, Raspberry Compote, Shortbread

Hot Chocolate Fudge Cake, Vanilla Ice Cream

Trio Of Sorbet (NG)(DF)(VE) Raspberry, Passionfruit, Blood Orange

Affogato (GF) Vanilla Ice cream, Espresso... why not add a liqueur of your choice

Saffy's Fine Cheese & Biscuits(NG Available) Mature Cheddar, Creamy Brie, Plum Chutney

NG - Ingredients do not contain Gluten DF- Dairy Free

