



SHIELDHILL CASTLE

*Festive Menu*

2023

To book: call 01899221331 email [reception@shieldhillcastle.com](mailto:reception@shieldhillcastle.com)

# Festive Menu



---

**3 courses**

**Adults - £35.00**

**Child - £17.50**

---

**2 courses**

**Adult - £30.00**

**Child - £15.00**

Get ready to savor the flavors of the holidays at Shieldhill Castle. Our chef has crafted a mouthwatering festive menu that's designed to make your celebrations extra special this December.

*Thursdays to Saturday 12:00am - 9:00pm*

*Sundays 12:00am - 2:30pm*

*Christmas Eve 12am - 2:30pm*

*\*Tables over 10 require a pre-order\**

*Please always inform your server of any allergies or intolerances before placing your order.*

*Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.*

**To book: call 01899221331 or email [reception@shieldhillcastle.com](mailto:reception@shieldhillcastle.com)**

# Festive Menu

## STARTERS

**Haddock and Spring Onion Fishcake**

*With tomato fondue, dill pesto and dressed rocket*

Or

**Smooth Chicken Liver Parfait**

*With sherry and onion chutney, dressed leaves and crisp potato scones*

Or

**Traditional Scotch Broth**

*With herb dumplings and toasted sourdough bread*

# Festive Menu

## MAINS

### Traditional Roast Turkey

*With sausage, bacon roll, sage stuffing, duck fat roasted potatoes, seasonal vegetables, cranberry sauce and roast gravy*

Or

### Pan Seared Fillet of Scottish Salmon

*With buttered potatoes, broccoli, spinach, wild mushroom stew and warm butter sauce*

Or

### Toasted Parmesan Gnocchi

*With confit tomato stew, soft poached egg and parmesan dressed salad*



To book: call 01899221331 or email [reception@shieldhillcastle.com](mailto:reception@shieldhillcastle.com)

# Festive Menu

## DESSERTS

**Traditional Homemade Christmas Pudding**

*With brandy butter and clotted cream ice cream*

Or

**Dark Chocolate Delice**

*With pistachio ice cream and crème anglais*

Or

**Mulled Wine Poached Pear**

*With vanilla panna cotta and cinnamon jam*