





CHRISTMAS 2025 CHRISTMAS DAY MENU

PRE-ORDER
3-COURSES FOR £85.00
PER PERSON

STARTERS

Puy & red lentil soup (gf-vegan)
*Scented with cumin, Sourdough
French baguette & butter*

Trio of mixed Scottish seafood
*Atlantic baby prawns cocktail, fresh
dill mayonnaise / Scottish salmon,
avocado & lime guacamole,
mini-Arran oatcakes / Panko breaded
Cullen skink cake, hoisin dressing,
pickled fennel / Sesame seed
country bread*

Mixed wild mushrooms,
leeks & Spanish chorizo vol-au-vent
*Seeded puff pastry, apple
balsamic glaze*

MAINS

28-day aged roast
Scottish sirloin of beef
*Mixed peppercorn sauce, Yorkshire
pudding, roast plum tomato,
Paris brown mushroom*

Turkey & apricot stuffing Paupiette
wrapped with smoked streaky bacon
Chipolatas, fresh rosemary gravy

Monkfish tail saltimbocca
*Sundried tomatoes, fresh basil &
mixed olives dressing*

Assiette of petits farçis (gf-vegan)
*Artichoke tempura with pickled fennel
& mouli / Shimeji mushrooms, vintage
carrots & fresh coriander feuille de
brick roll, soya dressing / Beetroot
tzatziki, sesame seeds country bread*

*All mains served with fondant potato,
roasted mixed vegetables with
honey & fresh rosemary,
cauliflower & broccoli Mornay*

DESSERTS

Broadcroft Hotel
Father Christmas Café Gourmand
*Christmas pudding spring roll
& Cognac custard / French crêpe
with Jaffa cake ice cream & Callebaut
hot chocolate sauce /*

*Chestnut paste French macaron /
Lime & Italian meringue tartlet*

Belgian chocolate truffle dessert
(gf-vegan)
*Vegan vanilla ice cream, Callebaut
dark chocolate sauce*

Selection of fine cheeses
*Dark plum & apricot chutney, apple,
fig, walnuts, Peter's yard biscuits
& Arran mini oatcakes*

Tea, Coffee & Stollen