



Merry Christmas

Christmas Day at Quins

Kitchen made Scotch broth & crusty bread

Scottish smoked salmon and crisp leaves with a lemon, lime & dill honey glaze

Quins creamy chicken liver parfait with oatcakes and a spiced cranberry chutney

Breaded haggis stuffed mushrooms with a malt whiskey and herb mayonnaise

Fan of melon with caramelized orange slices raspberry gin syrup and toasted coconut

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Poached fillet of salmon with king prawns and a white wine and pink peppercorn cream

Roast Norfolk turkey, pigs in blankets, stuffing, cranberry jelly and pan gravy

Braised sliced lamb rumps with a rosemary mint and pear jus

8oz sirloin steak cooked to your liking napped with a mushroom, onion and brandy

reduction

Baked peppers stuffed with cous cous, peas and red onions on a bed of leaves with a balsamic syrup

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Christmas pudding served with ice cream and brandy sauce

Chocolate fudge cake

Sherry trifle

Sloe gin and cranberry cheesecake

Saint Nick Sundae:- Jelly, vanilla ice cream, strawberry ice cream, marshmallows, strawberry sauce and whipped cream

Cheese and biscuits

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Tea or coffee with homemade tablet

£60.00 per person

Includes a glass of prosecco or orange juice on arrival

Bookings now being taken for Christmas Events in December including Party Nights, Quiz n Dine and Hogmanay

Quins

Restaurant – Bar – Coffee House

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