

Merry Christmas

Christmas at Quins

Festive soup of the day G
Breaded haggis bon bons napped with a honey glaze
Pearls of melon with pink grapefruit in a midori syrup G
Quins chicken liver parfait with oatcakes and Christmas pickle G
Sauté of mushrooms and smoked bacon in a black pepper butter on a crisp crouton
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Roast Norfolk Turkey with stuffing, pigs in blankets, cranberry jelly and pan gravy G
Roast Loin of pork rolled in a garlic and thyme crumb with a calvados and apple jus
Poached fillet of salmon with a white wine and green peppercorn cream G
Breast of chicken stuffed with cream cheese and red onion in breadcrumbs with a chive reduction G
Spicy vegetable and nut stir fry on a bed of turmeric rice G
Mille Feuille: Sauté of mushrooms in a garlic cream finished with spinach served with wedges of pastry

Where appropriate the above dishes are served with boiled and roast potatoes and fresh vegetables
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Christmas pudding with ice cream or brandy sauce
Cranberry and sloe gin cheesecake
Santa Claus Sundae: Marshmallows, strawberry and vanilla ice cream, strawberry sauce, whipped cream and a cherry on top G
Chocolate fudge cake
Fruit trifle G

Please note the G means gluten free and can be adapted to be cooked in this way

Available 30th November till 24th December 2018 - Served from 12 noon till 9pm

Cost

Lunch 2 course £18.00 or 3 courses £22.00

Evening £25.00

PARTY NIGHTS ON 7TH, 8TH, 14TH, 15TH December

If you require any other dates please contact us
Xmas Quiz and Dine on 30th November (menu as above)

Our Christmas Day and Hogmanay menus are available on request

Quins

Restaurant - Bar – Coffee House

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