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CHRISTMAS LUNCH DISHES

CULZEAN HOME FARM RESTAURANT
Culzean Castle & Country Park, Maybole KA19 8LE

Soup of the Day: £3.25

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| French onion scented with cognac (v, gf, nf) | Roasted winter vegetable (v, gf, nf) |
| Cullen skink drizzled with chive oil (nf) | Blend of potato and Ayrshire smoked bacon (gf, nf) |
| Broccoli and Lanarkshire blue cheese (v, gf, nf) | Traditional farmhouse lentil and vegetable (v, gf, nf) |
| Cock-a-leekie topped with prunes (gf, nf) | Button mushroom and wild garlic (v, gf, nf) |
| Slow-cooked turkey broth (nf) | Traditional potato (tattie soup) (v, gf, nf) |

Main Courses: from £7.95

Traditional roast turkey with hazelnut & cranberry stuffing, pan jus and chipolatas wrapped in Ayrshire bacon

Traditional steak slice stovies (nf)

Roast venison haunch with a caramelised orange & anise pan jus (gf, nf)

Traditional steak & Portobello mushroom pie (nf)

Steamed breast of chicken stuffed with a sun-blushed tomato cream cheese, drizzled with a pesto cream (gf, nf)

Roast loin of South Ayrshire pork with ginger & cinnamon cream (gf, nf)

Grilled escalope of Scottish salmon with marjoram butter and crispy baby leek shoots (nf)

Roast silverside of beef with a mulled-wine scented jus (gf, nf)

Spiced beef goulash with wedges of hot crusty bread (nf)

Braised heather-fed lamb shank with a wild mint & red wine jus (gf, nf)

Cont.

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Vegetarian Options: from £6.95

Roast gateau of cumin-roasted vegetables topped with mature Lockerbie cheddar (v, gf, nf)

Slow-cooked vegetable ratatouille wrapped in a thin crêpe topped with Howgate Brie (v, nf)

Crisp baby leek & honeyed parsnip cakes (v, nf)

Baked sweet pepper stuffed with coriander & spiced plum couscous (v, nf)

Traditional vegetarian lasagne (v, nf)

Baked aubergine stuffed with crushed chilli & mangetout salsa (v, gf, nf)

Wild mushroom and sun-blushed tomato risotto (v, nf)

A selection of two accompaniments with all main courses:

Buttered new potatoes (v, gf, nf)

Honey-coated carrots (v, gf, nf)

Mixed fresh market vegetables (v, gf, nf)

Steamed brussels sprouts (v, gf, nf)

Thyme & marjoram-buttered baby corn Fondant potatoes baked in rosemary butter (v, gf, nf)

Roast potatoes (v, gf, nf)

French bean & asparagus medley (v, gf, nf)



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Hot Puddings: from £4.25

Traditional Christmas pudding with spiced clove crème Anglaise (v)

Traditional bread & butter pudding (v, nf)

Vanilla crème brûlée (v, nf)

Baked citrus & mulled wine posset with Highland shortbread (v, gf, nf)

Raspberry & Glenfiddich-soaked oat Cranachan (v)

Baileys and hazelnut torte (v, gf)

Festive menus served 3, 4, 10, 11, 17 and 18 December, 12 noon – 3pm

Our produce is sourced locally from Ayrshire where possible.

(v) vegetarian option

(gf) gluten-free option

(nf) nut free