

EAGLE HOTEL LAUDER

CHRISTMAS MENU

Starters

Borders festive broth topped with shredded smoked chicken and leek snippets, served with warm bread

The Eagle prawn & crayfish cocktail served on a bed of mixed leaves, smothered in our own Marie Rose sauce

Brown cap mushrooms bound in a light garlic & tarragon cream served on a toasted brioche

Home made game terrine served with a Victoria plum chutney and toasted crusty bread

Chef's chicken liver pate with mucked pear compote, served with Scottish oatcakes

Main courses

Pan fried pheasant breast with calvados and apple cream

Traditional roast Lothian turkey breast with all the trimmings and a cranberry infused gravy

Paupiette of sole stuffed with a crab mousse and served with a crayfish & lemon veloute

Pan fried breast of chicken stuffed with local award winning haggis masked with a Drambuie cream sauce

8oz rib eye steak with pink peppercorn & brandy cream sauce (£2.95 surcharge)

Roast pumpkin & butternut squash risotto served with slow roasted cherry vine tomatoes and balsamic glaze

Sweets

Sticky toffee pudding with vanilla ice cream

Traditional christmas pudding with brandy cream anglaise

Meringues filled with Baileys mousse, drizzled with warm caramel sauce

Local cheese & biscuits

Coffee & mints

Please book early to avoid disappointment, bookings only.

3 **course** meal & coffee, served from Fri 11th December 2009 to Thursday 24th December 2009, £19.95 per head. Unfortunately we will be closed for food on Christmas day so why not arrange for us to delivery your Christmas lunch to your home, so you can just relax and enjoy Christmas without any worry, must be ordered and paid for by Friday 18th December 2009. Please come in and ask for details.