Lucy's AT THE STEAMER TERMINAL

CHRISTMAS MENU

£32 3 COURSES
£27 2 COURSES

STARTER SHARING PLATTERS *

MEAT AND CHEESE

A selection of our sausage rolls, scotch eggs and Scottish charcuterie, baked Scottish brie, croquettes, cheese straws, olives, dips
Bread and butter, pickles and chutneys

VEGGIE AND VEGAN

Seasonal arancini, sage and black pepper mayo, veggie sausage rolls, beetroot carpaccio, walnut and squash hummus
Bread and butter, pickles and chutneys

MAINS

St Brides free-range roast chicken
Roast tatties, carrots with crispy chicken skin, sprouts, parsnips, stuffing, bread sauce, gravy and cranberry

Veggie ragu pie with roast tatties, carrots with crispy shallots, sprouts, parsnips, stuffing, bread sauce, gravy and cranberry
vg

Local steak and chips with our peppercorn sauce
see board for todays cut

Spiced Monkfish, masala puy lentils, bombay potatoes and onion bhaji scraps

PUDDINGS

Sticky pear and ginger pudding with brandy cream and brown butter streusel

Warm cinnamon bun with salted caramel sauce and ice cream
vg
Homemade soft serve ice cream topped with boozy fruit, brown butter streusel, honey comb and brandy caramel

PLEASE LET US KNOW ABOUT ANY ALLERGIES/DIETARY REQUIREMENTS WHEN BOOKING
PLEASE E-MAIL ALL BOOKINGS TO
JANICE@LUCYSARDRISHAIG.CO.UK

***SHARING PLATTERS WILL BE READY WHEN YOU ARRIVE WITH DIETARY REQUIREMENTS CATERED FOR - PLEASE INFORM US OF ANY DIETARY REQUIREMENTS WHEN BOOKING**