

The Salt Cellar

R e s t a u r a n t

FESTIVE MENU £16.95 2 COURSE / £20.95 3 COURSE

Prawn Cocktail
Succulent Prawns, Crisp Iceberg Lettuce, Tomato Cucumber, Marie Rose & Buttered Brown Bread

Chicken Liver Pate
Smooth Chicken Liver Pate, Oatcakes, Red Onion Chutney & Crisp Garden Salad

Roasted Vegetable Bruschetta
Roasted Vegetables, Molten Mozzarella, Crisp Salad Leaves & Balsamic Glaze

Slow Roasted Red Pepper & Tomato Soup
Served With Paprika Savoury Croutons

Scotch Broth
Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
Served With Killed Sausages, Skirlie, And Natural Jus

Roast Beef
Tradition Roast Beef, Crisp Yorkshire Pudding & Natural Gravy

Roast Pork
With Apple Sauce & Natural Jus

Grilled Salmon Fillet
With Lemon & Dill Cream Sauce

Wild Mushroom Risotto
Creamy Arborio Rice, Wild Mushrooms, White Wine, Shallots & Chives Cream Sauce
With Parmesan Rocket Salad

After Eight Cheesecake
Rich Creamy Cheesecake With After Eight

Traditional Christmas Pudding
With Brandy Sauce And Winter Berries

Brioche Pasquier Tart
A Delicious Buttery Shortcrust Pastry Encasing A Zesty Lemon Filling.

Ferrero Rocher Sundae
Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream
And Crisp Wafer

BRIDGE 45

STEAK & SEAFOOD
RESTAURANT

FESTIVE LUNCH MENU £22.95

and Festive Diner Menu to the right

Prawn Cocktail
Succulent Prawns, Crisp Iceberg Lettuce, Tomato Cucumber, Marie Rose & Buttered Brown Bread

Bridge 45 Chicken Liver Pate
Smooth Chicken Liver Pate, Oatcakes, Red Onion Chutney & Crisp Garden Salad

Tantail Of Melon
Gallia Fantail, Fruits Of The Forest & Raspberry Gin Syrup & Fresh Mint

Haloumi Roasted Melt
Roasted Vegetables, Molten Haloumi, Garlic Croutons & Crisp Garden Salad

Slow Roasted Red Pepper & Tomato Soup
Served With Paprika Savoury Croutons

Scotch Broth
Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
Served With Killed Sausages, Skirlie, And Natural Jus

Slow Roasted Rib Eye Beef
With A Wild Mushroom & Red Wine Reduction

Loin Of Pork
Roast Loin Of Pork With Black Pudding Mash & Wholegrain Mustard

Chargrilled Vegetable Condatina
Chargrilled Vegetables In A Crisp Filo Basket, Baby Mozzarella & Tomato Ragù

Grilled Lemon Sole Fillets
With Lemon & Caper Butter

After Eight Cheesecake
Rich Creamy Cheesecake With After Eight

Warm Chocolate Fondant
Chocolate Sponge With A Luscious Melted Chocolate Center Served With Ice Cream

Traditional Christmas Pudding
With Brandy Creme Anglaise & Winter Berry Selection

Brioche Pasquier Tart
A Delicious Buttery Shortcrust Pastry Encasing A Zesty Lemon Filling.

Ferrero Rocher Sundae
Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream & Crisp Wafer

FESTIVE DINNER MENU £28.95

Salmon & Prawn Diet
Smoked Scottish Salmon Rosette, Succulent Prawns In A Marie Rose Sauce, Toasted Brioche, Cucumber & Tomato Concasse Salad

Champagne Farcis
Button Mushrooms Encasing The Bridge 45 Pate Deep Fried In A Crispy Batter, Red Onion Marmalade & Crisp Garden Leaves

Gallia Jewel
Crown Of Gallia Melon, Mango & Strawberry Compote, Fresh Mint & Raspberry Gin Syrup

Stilton Mille Feuille
Crisp Puff Pastry Enveloping Molten Stilton & Poached Pear With A Pesto & Balsamic Glaze

Slow Roasted Red Pepper & Tomato Soup
Served With Paprika Savoury Croutons

Scotch Broth
Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
Served With Killed Sausages, Skirlie, And Natural Jus

Slow Roasted Rib Eye Beef
With A Wild Mushroom & Red Wine Reduction

Baked Salmon & Sole Paupiettes
With A Lemon & Dill Cream Sauce

Pan Roasted Breast Of Chicken
Stuffed With Stormoway Black Pudding & Drambuie Cream

Chargrilled Roasted Vegetable Tart
Crisp Fillo Pastry Basket With Chargrilled Roasted Root Vegetables, Baby Mozzarella And Tomato Ragù

Scotloin Steak Café De Paris
Scottish Scitoin, Button Mushrooms, Cherry Tomis, Thick Cut Chips, Onion Rings & Café De Paris Butter
(£5.95)

Traditional Christmas Pudding
With Brandy Creme Anglaise & Winter Berry Selection

Chocolate Souffle
A Dark Chocolate Soufflé Served With A White Chocolate Ganache & Raspberries

Brioche Pasquier Tart
A Delicious Buttery Shortcrust Pastry Encasing A Zesty Lemon Filling

Ferrero Rocher Sundae
Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream & Crisp Wafer

Selection Of Scottish Cheese And Biscuits

Coffee & Scottish Tablet

The Salt Cellar

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FESTIVE MENU

£16.95 2 COURSE / £20.95 3 COURSE

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 Succulent Prawns, Crisp Iceberg Lettuce, Tomato Cucumber, Marie Rose & Buttered Brown Bread

Chicken Liver Pate
 Smooth Chicken Liver Pate, Oatcakes, Red Onion Chutney & Crisp Garden Salad

Roasted Vegetable Bruschetta
 Roasted Vegetables, Molten Mozzarella, Crisp Salad Leaves & Balsamic Glaze

Slow Roasted Red Pepper & Tomato Soup
 Served With Paprika Savoury Croutons

Scotch Broth
 Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
 Served With Killed Sausages, Skirtle, And Natural Jus

Roast Beef
 Tradition Roast Beef, Crisp Yorkshire Pudding & Natural Gravy

Roast Pork
 With Apple Sauce & Natural Jus

Grilled Salmon Fillet
 With Lemon & Dill Cream Sauce

Wild Mushroom Risotto
 Creamy Arborio Rice, Wild Mushrooms, White Wine, Shallots & Chives Cream Sauce
 With Parmesan Rocket Salad

After Eight Cheesecake
 Rich Creamy Cheesecake With After Eight

Traditional Christmas Pudding
 With Brandy Sauce And Winter Berries

Brioche Pasquier Tart
 A Delicious Buttery Shortcrust Pastry Encasing A Zesty Lemon Filling.

Ferrero Rocher Sundae
 Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream
 And Crisp Wafer

BRIDGE 45

STEAK & SEAFOOD RESTAURANT

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and Festive Dinner Menu to the right

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Slow Roasted Red Pepper & Tomato Soup
 Served With Paprika Savoury Croutons

Scotch Broth
 Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
 Served With Killed Sausages, Skirtle, And Natural Jus

Slow Roasted Rib Eye Beef
 With A Wild Mushroom & Red Wine Reduction

Loin Of Pork
 Roast Loin Of Pork With Black Pudding Mash & Wholegrain Mustard

Char-grilled Vegetable Condatina
 Char-grilled Vegetables In A Crisp Filo Basket, Baby Mozzarella & Tomato Ragù

Grilled Lemon Sole Fillets
 With Lemon & Capers Butter

After Eight Cheesecake
 Rich Creamy Cheesecake With After Eight

Warm Chocolate Fondant
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Traditional Christmas Pudding
 With Brandy Creme Anglaise & Winter Berry Selection

Brioche Pasquier Tart
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Ferrero Rocher Sundae
 Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream & Crisp Wafer

FESTIVE DINNER MENU £28.95

Salmon & Prawn Duo
 Smoked Scottish Salmon Rosette, Succulent Prawns In A Marie Rose Sauce, Toasted Brioche, Cucumber & Tomato Concasse Salad

Champagne Farcis
 Button Mushrooms Encasing The Bridge 45 Pate Deep Fried In A Crispy Batter, Red Onion Marmalade & Crisp Garden Leaves

Gallia Jewel
 Crown Of Gallia Melon, Mango & Strawberry Compote, Fresh Mint & Raspberry Gin Syrup

Stilton Mille Feuille
 Crisp Puff Pastry Enveloping Molten Stilton & Poached Pear With A Pesto & Balsamic Glaze

Slow Roasted Red Pepper & Tomato Soup
 Served With Paprika Savoury Croutons

Scotch Broth
 Made With Root Vegetables, Pulses And Beef

Traditional Roast Turkey
 Served With Killed Sausages, Skirtle, And Natural Jus

Slow Roasted Rib Eye Beef
 With A Wild Mushroom & Red Wine Reduction

Baked Salmon & Sole Paupiettes
 With A Lemon & Dill Cream Sauce

Pan Roasted Breast Of Chicken
 Stuffed With Stornoway Black Pudding & Drambuie Cream

Char-grilled Roasted Vegetable Tart
 Crisp Fillo Pastry Basket With Char-grilled Roasted Root Vegetables, Baby Mozzarella And Tomato Ragù

Sirloin Steak Café De Paris
 Scottish Sirloin, Button Mushrooms, Cherry Tomos, Thick Cut Chips, Onion Rings & Café De Paris Butter
 (£5.95)

Traditional Christmas Pudding
 With Brandy Creme Anglaise & Winter Berry Selection

Chocolate Souffle
 A Dark Chocolate Souffle Served With A White Chocolate Ganache & Raspberries

Brioche Pasquier Tart
 A Delicious Buttery Shortcrust Pastry Encasing A Zesty Lemon Filling

Ferrero Rocher Sundae
 Ferrero Roche & Vanilla Ice Cream, Chocolate & Hazelnut Sauce, Whipped Cream & Crisp Wafer

Selection Of Scottish Cheese And Biscuits

Coffee & Scottish Table