GRETNA HALL
HISTORIC MARRIAGE HOUSE

2 courses
£30

3 courses
£35

Festive Menu

Starters

Game Terrine
homemade piccalilli, brioche and balsamic onions

Dumfries Vegetarian Haggis V, VG
crispy potatoes and swede purée

Local Smoked Salmon
capers, shallots and diced egg

Wild Mushroom Bruschetta
sautéed mushrooms, ciabatta and tarragon cream

Mains

Char-Grilled 8oz Venison Burger
triple cooked chips, Blacksticks Blue cheese and smoked bacon

Roast Turkey Breast
roast potatoes, sprouts, seasonal root vegetables and pigs in blankets

Pan-Roasted Salmon Tranche
sautéed potatoes, butter roasted baby carrots and tarragon cream

Chestnut Mushroom Bourguignon V, VG
mashed potato and seasonal vegetables

Desserts

Cranachan Cheesecake
toasted oats, raspberry gel and whisky syrup

Traditional Christmas Pudding
brandy sauce

Warm Toffee Apple Tart
with custard

Blood Orange Panna Cotta Tart
orange purée and honey-roast figs

Allergens & Intolerances Please inform a member of our team if you have any food allergies or intolerances before placing your order. We take allergen management very seriously and provide detailed allergen information for all dishes. However, due to the nature of our kitchen operations, we cannot guarantee the absence of traces of allergens through cross-contamination. **For specific ingredient information or advice, please ask our staff who will be happy to help.**