

## Christmas Party Night Menu 2024

*Butternut squash, sweet chilli and coconut soup (V) (VG) (GFA)*

*Cullen Skink (GFA)  
(Creamy smoked haddock, leek and potato soup)*

*Warm salad of smoked chicken, bacon and pine nuts with chicory leaves and aged balsamic vinegar (GFA)*

*Deep fried brie wrapped in panko breadcrumbs with cranberry and pickles (V)*

*Tiger prawns flambéed in garlic, chilli and Sambuca with homemade toasted focaccia (GFA)*

*Haggis cigars with sweet chilli dipping sauce and dressed leaves*



*Butter roasted British turkey crown served with sage and onion stuffing,  
pigs in blanket, baby carrots, shredded Brussel sprouts and rich turkey gravy (GFA)*

*12 hour roasted prime beef, Yorkshire pudding, (GFA)  
baby carrots, shredded Brussel sprouts and rich beef gravy*

*Pan roasted fillet of cod, lemon grass and shallot beurre blanc, butternut fondant and crispy leeks (GFA)*

*Sticky glazed pork belly, roscoff onion, red pepper relish and hispi cabbage (GFA)*

*Roast chicken breast stuffed with haggis, teriyaki and roast chicken gravy, squash puree, king oyster mushrooms*

**(all dishes served with roast potatoes for the table)**



*Christmas pudding sundae with butterscotch sauce and brandy cream (V)*

*Homemade sticky toffee pudding with vanilla ice cream and toffee sauce (V)(GFA)*

*White chocolate panna cotta with Biscoff crumb and raspberry coulis (GFA)*

*Halloumi French toast with maple syrup, pomegranate and hung yoghurt (V)*

**(GFA) Gluten Free Adaptable (Please make sure your server is aware)**

*We've got Christmas all wrapped up at Casa Mia*

**If you have any allergies or dietary requirements please notify your waiter. Please note that some of the dishes may contain nuts**

