

## Festive All Carte

(1st-24th Dec 12pm-9pm, excluding Boxing Day & Hogmanay)

### STARTERS

#### Freshly Made Soup of the Day - £3.95

Oven baked petit pan roll

#### Crayfish & Smoked Salmon Gravlax Platter - £5.75

Piquant sauce, lemon olive oil & red amaranth

#### Goats Cheese, Red Onion Chutney & Tarragon Tart (V) - £5.25

Tendrill salad, olives, sun blushed tomatoes & balsamic reduction

#### Pan Seared King Scallops - £6.50

Butternut Squash, pancetta, pea veloute & micro basil

### MAINS

#### Stagedoor Crispy Chicken Tempura - £10.95

Honey mustard dressed seasonal leaves & sweet chilli sauce

#### Pan Seared Ayrshire lambs Liver - £10.50

Bacon, caramelised onions, red wine jus, Stornoway black pudding

#### Butterflied Chicken Breast with Haggis & Potato Cake - £10.95

Fresh market vegetables & mixed peppercorn sauce

#### Breaded Wholetail Scampi - £9.95

Mushy peas, lemon, tartar sauce & stealth fries

#### Griddled Scottish Sirloin Steak - £13.95

Steak garni, fries & café de Paris butter

#### Classic Mixed Vegetables & Wild Mushroom tempura (V) - £9.95

Oriental dipping sauces, salad leaves, fries & garlic mayo

#### Prawn, Smoked Salmon & Melon salad - £11.95

Honey mustard dressed seasonal leaves, coleslaw & fries

### SWEETS

#### Trio of Porelli Ice Creams - £4.75

Fan wafer, berries, Chantilly cream & chocolate stick

#### Hot Belgium Waffle - £5.25

Tablet ice cream, butterscotch sauce, fruits & mint

#### Festive Cranberry Eton Mess - £5.25

Crushed meringue, vanilla cream, bramble coulis & spiced ice cream

#### Toffee Poached Pear & Vanilla Pod Rice Pudding - £5.50

Walnuts, redcurrants, chocolate shavings & brioche croutons



Christmas Day bookings available at our sister restaurant, ask staff for details or call 01292 560017  
www.hollybushinn-ayrshire.co.uk

## Festive Boxing Day

(26th December 12pm-9pm)

### STARTERS

#### Stagedoor Crispy Chicken Tempura

Honey mustard dressed seasonal leaves & sweet chilli sauce

#### Button Mushrooms Stuffed with Duck Pate

Peppered crumb, glayva mayonnaise & crisp salad leaves

#### Freshly Made Soup of the Day

Oven baked petit pan roll

#### Traditional Scottish Smoked Salmon Platter

Citrus dressing, lily put capers, micro herbs & wholemeal bread

### MAINS

#### Warm Pepered Chicken Or Salmon Salad

Winter leaves, chilli chipotle jam, coleslaw & fries

#### Dressed Freshly Caught Haddock Fillet

Garden peas, tartar sauce, lemon, stealth fries & parsley

#### Traditional Roast Turkey Crown

Served with all the trimmings and rich pan gravy

#### Stagedoor Venison Burger in Brioche bun

Spiced chutney, goats cheese, onion rings, fries & pepper sauce

#### Mini Scotch Medallions of Beef Fillet

Champ mash, spicy haggis, brandy cream sauce & veg panache

#### Blackened Cajun, Tomato, Mixed Vegetable Pasta (V)

Parmesan, herb crumb, garlic ciabatta & fries

### SWEETS

#### Hot Chocolate Brownie Coupe

Chocolate fudge brownie ice cream, crushed meringue & Chantilly cream

#### Oven Baked Festive Fruit & Nut Crumble

Vanilla custard, mixed berries & chocolate stick

#### Traditional Glazed Lemon Tart

Raspberry sorbet, kiwi puree & caramelised lemon

#### Mincemeat Pies, Caramel Sauce & Spearmint

Cinnamon ice cream, festive figs & redcurrants

Two Courses £17.95 | Three Courses £22.95

Menus are strictly only available at the times allocated and can not and will not be served outwith.  
Menus are subject to change without notice. Breakfasts will be served from 10am-12pm during the month of December.



Stage Door Cafe Restaurant  
12 Carrick Street, Ayr, KA7 1NU  
tel. 01292 280444  
Opening Hours: 7 days 10am - 11pm  
www.facebook.com/stagedoorayr

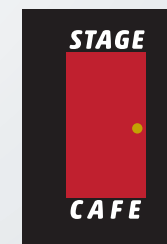
Book Early  
Recommended



# festive

menu

December 2014



## *Festive Set Dinner*

(Daily 7pm-9pm)

### STARTERS

#### Freshly Made Soup of the Day

Oven baked petit pan roll

#### Smoked Scottish Salmon, French Brie & Lily Put Capers Wontons

Lemon balm, pesto, beetroot, citrus foam & caviar

#### Duck liver, Cognac & Orange Parfait

Quince jelly, spiced chutney, rocket salad & wholemeal croutes

#### Oven baked Mixed Cheese Soufflé (V)

Stagedoor own baked rosemary, cranberry & potato mini loaf, balsamic cherry vine tomato Confit & deep fried spinach leaves

### MAINS

#### Trio of Scottish Highland Venison

Marinated cutlet, Roasted Haunch, Pulled Sticky Fillet, pumpkin puree, creamed cabbage, pickled sprouts, crispy pancetta & port jus

#### Traditional Roast Turkey Crown

Served with all the trimmings and rich pan gravy

#### Seared Scottish Salmon Fillet & Sea Dive Scallops

Red vein sorrel, dehydrated roe, asparagus, pak choi, martini red pepper coulis, figs & curried cauliflower emulsion

#### Black Bean, Parmesan Cheese & Chilli Enchiladas

Ranchero sauce, sweet potato, zucchini, squash, rocket, coriander, honey parsnip fries & sour cream

### SWEETS

#### Trio of Porelli Ice Creams

Fan wafer, berries, Chantilly cream & chocolate stick

#### Traditional Christmas Pudding

Brandy cream, cinnamon ice cream & marbled chocolate holly

#### Belgian Dark & White Chocolate Fondant

Jaffa Cake ice cream, ginger tuille & caramlised orange segments

#### Stagedoor Lemon Meringue Baked Alaska

Lemon curd, raspberry ripple ice cream, vanilla macaroons & mint

Two Courses £18.95 | Three Courses £23.95

## *Festive Set Lunch*

(Daily 12pm-4pm)

### STARTERS

#### Freshly Made Soup of the Day

Oven baked petit pan roll

#### Classic French Brie Wedges (V)

Cranberry compote, festive apple salad & Cumberland sauce

#### Smoked Haddock, Parmesan & Pancetta Arancini Di Riso

Petit poi puree, tendrill peashoots & truffle oil

#### Assiette of Melons (V)

Mango puree, raspberry sorbet & crème de cassis syrup & mint

### MAINS

#### Oven Baked Confit of Barbary Duck leg

braised red cabbage, sweet potato fondant, chargrilled bok choy, redcurrant, red wine & thyme reduction

#### Classic Tempura Style Plaice Goujons

Mushy peas, lemon, tartar sauce, stealth fries & micro coriander

#### Traditional Roast Turkey Crown

Served with all the trimmings and rich pan gravy

#### Tournedos of Scotch Beef Fillet

Duck pate croute, roasted pak choi, baby carrots & Madeira jus

#### Squash, Potato, Aubergine & Tomato Pasta Bake

Glazed brie, herb crumb, rocket salad & roast potatoes

### SWEETS

#### Trio of Porelli Ice Creams

Fan wafer, berries, Chantilly cream & chocolate stick

#### Traditional Christmas Pudding

Brandy cream, cinnamon ice cream & marbled chocolate holly

#### Vanilla Pod, Belgium white chocolate & Raspberry Cheesecake

Lemoncello ice cream, granny smith apple puree & mint

#### Stagedoor Taboo & Aztec Herb Crepes

Macerated berries, advocat sabayon, basil mascarpone & chocolate marbled vanilla tuille biscuit

Two Courses £14.95 | Three Courses £19.95

## *Festive Pre Theatre Dinner*

(Daily 4pm-7pm)

### STARTERS

#### Freshly Made Soup of the Day

Oven baked petit pan roll

#### Stagedoor Haggis, Neeps & Tattie Croquets

Peppered crumb, Whisky cream, peashoots, & candy beetroot

#### Crispy Prawn Tempura in Thai Style Batter

Green chilli sauce, winter salad, lemon & honey mustard dressing

#### French Brie, Asparagus, Duck Egg, Baby Spinach & Olive Salad (V)

Toasted walnuts, sesame oil, caramlised figs & peppered croutons

### MAINS

#### Tournedos of Scotch Beef Fillet

Duck pate croute, roasted pak choi, baby carrots & Madeira jus

#### Traditional Roast Turkey Crown

Served with all the trimmings and rich pan gravy

#### Seared Hake Fillet topped with Capers, Lemon Zest & Dill Crumb

Crab crushed potatoes, asparagus, sun blushed tomatoes, smoked paprika, shrimp, white bean & chorizo broth

#### Goats Cheese, Baby Leek & Wild Mushroom Strudel

Baby leaf salad, truffle, scallions, baby potatoes & micro basil

### SWEETS

#### Trio of Porelli Ice Creams

Fan wafer, berries, Chantilly cream & chocolate stick.

#### Traditional Christmas Pudding

Brandy cream, cinnamon ice cream & marbled chocolate holly

#### Individual Drambuie & Blue Poppy Seed Parfait

Ruffled raspberry ice cream, pistachio macaroon & chestnut puree

#### Oven Baked Apple, Mincemeat & Pear Strudel

Crème anglaise, berries, chocolate shard & mint

Two Courses £16.95 | Three Courses £21.95

All dishes can be individually priced. Additional vegetarian options and gluten free options are available. Smaller portions are available on request.



*Hogmanay  
Dinner  
Dance*

Four Course Dinner plus Live Entertainment  
From the pantos very own Michael Courtney,  
bring in bells with glass of Prosecco

Must be booked by 1st December. Please note this event will only go ahead if tickets sales meet the required amount.

**£59.50**  
per head

the **GAIETY**  
THEATRE AND ARTS CENTRE • AYR

