

HAMILTONS

BAR & RESTAURANT

Festive Menu 2026 **LIGHTER APPETITES** *Your Hamiltons favourites, served in smaller portions.*

STARTERS

CRISPY CHICKEN TEMPURA

Golden chicken strips, Asian slaw, sweet chilli dipping sauce and sesame dressing.

HAGGIS & BLACK PUDDING BON BONS

Crispy Scottish haggis and black pudding bon bons, creamy madras sauce and balsamic glaze.

SMOOTH CHICKEN LIVER PÂTÉ

Spiced fruit chutney, toasted sourdough and dressed leaves.

HOMEMADE SOUP OF THE DAY (V)

Warm crusty bread roll and butter.

MAIN COURSES

TRADITIONAL FESTIVE ROAST TURKEY

Roast turkey breast, pigs in blankets, sage and onion stuffing, roast potatoes, seasonal vegetables, Brussels sprouts and rich turkey gravy.

CREAMY CAJUN CHICKEN

Grilled chicken breast with Hamiltons' creamy madras sauce, fluffy rice, seasonal vegetables and fries.

HOMEMADE STEAK PIE

Slow-cooked Scottish beef in rich gravy beneath golden puff pastry, served with fries or buttered potatoes and seasonal vegetables.

HADDOCK IN CRISP BATTER

Freshly battered haddock, golden fries, mushy peas, lemon and homemade tartare sauce.

TRADITIONAL MACARONI CHEESE (V)

Rich and creamy macaroni cheese, with a crisp golden topping, served with garlic bread and dressed leaves.

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING

Warm sponge, rich butterscotch sauce and vanilla ice cream.

TRADITIONAL CHRISTMAS PUDDING

Served warm with brandy sauce.

SCOTTISH TABLET SUNDAE

Honey and vanilla ice cream, Scottish tablet pieces, toffee sauce and whipped cream.

APPLE & CINNAMON CRUMBLE

Warm Bramley apples with a buttery cinnamon crumble topping, served with vanilla custard.

2 COURSES £17.95 | 3 COURSES £22.95

AVAILABLE LUNCH AND SUPPER, TUESDAY TO SUNDAY