

# HAMILTONS

BAR & RESTAURANT

## Festive Menu

2026

GREAT FOOD | GOOD COMPANY | A WARM WELCOME

### 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.

#### WHIPPED GOATS' CHEESE & HOT HONEY (V)

Light whipped goats' cheese, roasted beetroot, cherry tomatoes, toasted sourdough, rocket and a drizzle of hot honey.

#### STICKY KOREAN CHICKEN BITES

Crispy chicken tossed in a sweet and spicy Korean-style glaze, finished with sesame seeds and spring onions.

#### 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.

#### PAN-ROASTED CHICKEN SUPREME

Tender chicken breast, Hamiltons' signature creamy peppercorn sauce, golden dauphinoise potatoes, roasted carrots and seasonal greens.

#### SLOW-ROASTED CRISPY PORK BELLY

Tender pork belly with golden crackling, smooth apple purée, buttery mashed potatoes, seasonal greens and rich cider gravy.

#### PAN-ROASTED SCOTTISH SALMON

Fillet of Scottish salmon with a creamy Tuscan sauce of garlic, sun-dried tomatoes and spinach, served with buttered baby potatoes and tenderstem broccoli.

#### 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.

#### PRIME SCOTTISH BEEF BURGER

Grilled beef burger in a toasted brioche bun with smoked cheddar, crispy onions, burger relish, fries and coleslaw.

#### CREAMY WILD MUSHROOM & SPINACH PENNE (V)

Penne pasta in a creamy garlic and Parmesan-style sauce with sautéed mushrooms and baby spinach, served with toasted garlic bread.

#### 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.

#### BAILEYS & CHOCOLATE CHEESECAKE

Creamy Baileys cheesecake on a biscuit base, finished with chocolate sauce and whipped cream.

#### WARM CHOCOLATE ORANGE BROWNIE

Rich chocolate brownie with a hint of orange, vanilla ice cream and chocolate sauce.

#### APPLE & CINNAMON CRUMBLE

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

## FESTIVE MENU

2 COURSES £21.95 | 3 COURSES £26.95

AVAILABLE LUNCH AND SUPPER, TUESDAY TO SUNDAY

SAME MENU, SAME PRICES