

## BOARDWALK FALKIRK

### Festive Menu

Served from 12noon

Two Courses £31.95 | Three Courses £39.95

#### Starters

Chicken Liver Pâté  
red onion marmalade, toasted brioche

Prawn Cocktail  
marie rose prawns, crisp leaves, sourdough wafer

Duo of Galia & Cantaloupe Melon **VV**  
mulled wine berry compôte, lemon sorbet

Gateau of Haggis  
champit tatties, bashed neeps,  
whisky & grain mustard sauce

Honey Glazed Goats Cheese **V**  
crostini, beetroot and walnut salad

Seasonal Soup of the Day **VV**  
focaccia, butter

Bruschetta **V**  
grilled sourdough, tomato & basil compôte,  
rocket, chilli hot honey

Buffalo Cauliflower Tempura **VV**  
sriracha, pomegranate, tahini dressing

#### Main Courses

Traditional Roast Turkey  
sage & cranberry stuffing,  
honey roast roots, creamed sprouts, pancetta &  
chestnuts, roast potatoes,  
red wine jus

Slow Cooked Chianti Ox Cheek  
creamed potatoes,  
sautéed kale & green beans,  
crispy onions, chianti red wine jus

Pollo Parmigiana Milanese  
tomato sugo, fior di latte mozzarella,  
parmigiana reggiano, spaghetti marinara

The Legendary Cawley Carvery\*  
a choice of prime cuts  
with all the seasonal trimmings

**\*AVAILABLE ON SUNDAYS**

6oz Grilled Sirloin Steak  
(£5 supplement)  
portobello mushroom, roasted tomato,  
hand cut chips, peppercorn sauce

Plant Based Christmas Roast **VV**  
butternut, kale & apricot roast,  
sautéed sprouts, roasted root vegetables,  
roast potatoes, red wine jus

Sea-Salt Pizza  
Choose from : Regina Margherita **V**  
or Pepperoni & Hot Honey

Roasted Fillet of Salmon  
creamed potatoes, garlic & lemon aioli, green  
beans, datterini tomatoes,  
gordal picante olives, EVOO

Smoked Haddock &  
Prawn Florentine Gratin  
mustard cream sauce, braised spinach  
& leeks, creamed potatoes,  
cheddar glaze, soft herb pangrattato

#### Desserts

Traditional Christmas Pudding  
brandy sauce, vanilla ice cream

Chilled Lemon Posset  
raspberries, meringue pieces, raspberry sorbet

Selection of Scottish Cheese  
oatcakes, plum chutney

Chocolate Truffle Torte **VV**  
raspberry coulis, vegan vanilla ice cream

Black Forest Soft Serve  
vanilla soft serve, amarena cherries  
& belgian chocolate sauce

Berry Ripple Meringue Pavlova  
berry compôte, raspberry coulis,  
chantilly cream

Baked Vanilla Cheesecake  
mango & passion fruit compôte,  
coconut ice cream

#### Sides

Chipolatas 3.95 | Chipolatas in Bacon 4.95

Fries 4.95 | Hand Cut Chips 4.95

Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5

Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

**V** Denotes Vegetarian **VV** Denotes Vegan