



The Sorn Inn - Ayrshire on a plate

Christmas Festive Menu

1st Dec – 24th Dec

2 courses £28.00, 3 courses £35.00

Starter

King prawn and crayfish cocktail, brandy marie-rose sauce served with brown bread.

Main Course

Ayrshire turkey breast, roast potatoes, creamed sprouts, honey roasted root vegetables, turkey jus and cranberry sauce.

Desserts

Traditional Christmas pudding, brandy sauce and vanilla ice cream.

Coffee and petit fours

Cheeseboard and biscuits (£8.00 per person supplement)

*Merry Christmas and a happy new year from
David, Karen, Billy and all the staff at the Sorn inn*





The Sorn Inn – Ayrshire on a plate

Christmas Day Festive Menu

1st sitting 1pm – 4pm

2nd sitting 4.30pm – 7.30pm

Price per adult £70.00, price per child ages 7 – 13 £30.00, under 7 £15.00

Deposit required at time of booking £20.00 per person, £5.00 per child.

Glass of Prosecco or soft drink on arrival

Soup Appetizer

Celeriac, truffle and chestnut soup served with a rosemary and sea salt focaccia.

Starter

Lobster ravioli, courgette, leek & samphire spaghetti, lobster bisque.

Duck and foie gras terrine, apple and cranberry chutney, spiced date puree and brioche.

Panko crumbed Ballochmyle brie, mixed winter salad with a port & red onion jam.

Main Course

Ayrshire turkey breast, goose fat roast potatoes, creamed sprouts, honey roasted root vegetables, pigs in blankets, sage, cranberry and chestnut crumble, turkey jus.

Pan fried Salmon, dill and lemon pasta, broccoli, pea and smoked salmon fricassee, salmon roe, sherry and lemon butter sauce.

Fillet of beef tournedo, potato fondant, savoy cabbage, green beans with Ayrshire bacon, spiced mulled wine and poached pear sauce.

Winter squash & beetroot wellington with creamed sprouts, honey roasted root vegetables with a kale pesto & cranberry sauce.

Desserts

Traditional Christmas pudding, vanilla and advocaat anglaise, brandy ice cream.

Dark chocolate and orange cheesecake, kumquat compote, chocolate and cointreau ice cream, chocolate soil and sauce.

Vanilla and champagne panna cotta, spiced winter berry soup with a winter berry crumble

Coffee and petit fours

Cheeseboard and biscuits (£8.00 per person supplement)





The Sorn Inn – Ayrshire on a plate

New Years Day Festive Menu

1st sitting 1pm – 4pm

2nd sitting 4.30pm – 7.30pm

Price per adult £70.00, price per child aged 7-13 - £30.00, under 7 £15.00

Deposit required at time of booking, £20.00 per person, £5.00 per child

Glass of Prosecco or soft drink on arrival

Soup Appetizer

Beer soup with ham kebabs.

Starter

Chicken liver parfait, apple and grape chutney with brioche

Clapshot haggis beignets, creamed leeks with wholegrain mustard jus

Wild mushroom truffle and garlic gratin, mixed leaf winter salad with toasted ciabatta.

Main Course

Roast Sirloin of beef, pommes anna potatoes, buttered braised savoy cabbage, spiced honey glazed carrots, Yorkshire pudding and a beef jus.

Pan fried fillet of cod, wrapped in smoked Ayrshire bacon, creamed champ potatoes, green beans and tenderstem broccoli, with a mornay sauce.

Roast winter vegetable tarte tatin, charred chicory and cherry vine tomatoes, tomato and chilli sauce with a spring onion dressing.

Desserts

Sorn Inn black forest trifle, layers of chocolate sponge, dark chocolate mouse and amaretto soaked cherries

Bramley apple crumble, vanilla anglaise and cinnamon ice cream

Iced honeycomb parfait, butterscotch sauce served with honeycomb chards.

Coffee and petit fours

Cheeseboard and biscuits (£8.00 per person supplement)

