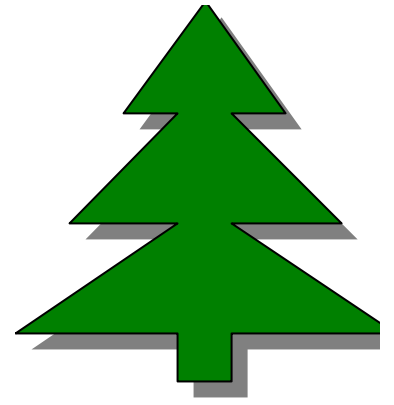


THE MUSSEL EBB
CHRISTMAS FAYRE.
SAMPLE DINNER MENU.

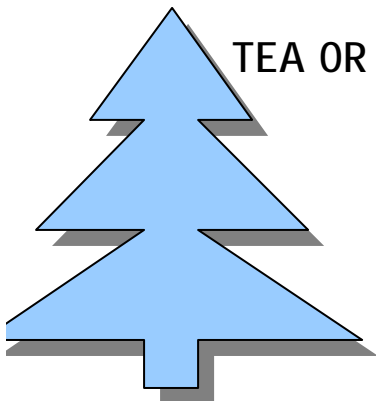


CHICKPEA AND TOMATO SALAD WITH TAHINI DRESSING
MUSSEL EBBS OWN HOT SMOKED SALMON PATE WITH
JUNIES OATCAKES
MELON SUBMERGED IN PRAWNS AND A MARTELL MARIE
ROSE SAUCE
HOMEMADE TURKEY BROTH

FILLET OF ORMSARY BEEF WITH A CREAMY DRAMBUIE
GRAVY
FILLET OF JURA VENISON WITH JUNIPER AND WILD ROWAN
GRAVY
BREAST OF ABERDOUR TURKEY WITH SEASONAL
TRACKLEMENTS
MUSSEL EBB FISH PIE (CLAMS,PRAWNS,SALMOM,HADDOCK
ET AL) DUSTED WITH PARMESAN

CHRISTMAS PUDDING WITH BRANDY SAUCE
FIONA`S CAPPUCNO MOUSSE (WELL TIA MARIA`D)`
FRESH FRUIT SALAD WITH KIRSCH AND RUM
SELECTION OF LOCALLY PRODUCED CAMPBELTOWN
CHEESES

TEA OR COFFEE WITH MINTS AND ONE OF JUNIES WARM
MINCE PIES



£27.50