



by

Food
Creations
Creative Catering & Events

2026 FESTIVE MENU

BATHGATE GOLF CLUB



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STARTERS

ROAST BUTTERNUT SQUASH SOUP * **VG GF** AVAILABLE ON REQUEST
Drizzled with basil oil and topped with a goat's cheese and herb crumb served with warm crusty bread £7.45

CHICKEN LIVER & COGNAC PÂTÉ * **GF** AVAILABLE ON REQUEST
Topped with a herb clarified butter served with winter chutney and toasted brioche £7.95

SMOKED SALMON, CREAM CHEESE & PRAWN ROULADE **GF** AVAILABLE ON REQUEST
Served with beetroot purée and lemon mayo, finished with caper berries and garlic crostini £8.95

SWEET POTATO & SPINACH RISOTTO CAKE * **VG GF** AVAILABLE ON REQUEST
Served with a sweet tomato and basil coulis and whipped honey and feta cream £8.95

HAGGIS BONBONS *
Set on honey and mustard mayo, topped with shaved Parmesan, smoked bacon and thyme crumb £8.95

COLLOPS OF GALIA MELON * **VG GF**
Served with blackcurrant and cinnamon jelly and finished with kirsch-soaked forest fruits £7.95

WOODLAND MUSHROOM & CREAM CHEESE TART * **GF** AVAILABLE ON REQUEST
Served with mustard mayo, winter leaves and vegetable crisps £8.45

MAINS

ROULADE OF LOTHIAN TURKEY STUFFED * **GF** AVAILABLE ON REQUEST
Stuffed with sage and onion stuffing, accompanied by honey-glazed root vegetables, roasted baby potatoes and kilted chipolatas, and finished with a thyme and redcurrant jus £18.95

BRAISED CANNON OF BEEF * **GF** AVAILABLE ON REQUEST
Topped with a crisp haggis bonbon and served with honey-glazed root vegetables, roasted baby potatoes and a honey and mustard cream sauce £18.95

FESTIVE MAC & CHEESE * **GF** AVAILABLE ON REQUEST
Topped with a mature cheddar and herb crumb, garlic focaccia served with festive slaw and fries £17.95

Enhance Your Mac & Cheese:
- Maple glazed pigs in blankets £3.95
- Smoked bacon and crispy onions £3.95
- Sriracha glazed crispy chicken £3.95
- Wild mushroom and vegetable crisps £3.95

LIGHTLY BATTERED FILLET OF SCOTTISH HADDOCK * **GF** AVAILABLE ON REQUEST
Served with hand-cut chunky chips, buttered garden peas, our own tartare sauce and chargrilled lemon wedge £18.45

PAN-FRIED FILLET OF SEA BREAM *
Set on a bed of romesco sauce, baby potato and spring onion champ, buttered winter greens and root vegetable crisps £17.95

BEETROOT WELLINGTON * **VG**
With a cumin scented beetroot purée, sautéed new potato, braised red cabbage and tenderstem broccoli £17.45

CHICKEN & BLACK PUDDING ROULADE *
Stuffed with spinach, chestnut and Stornoway black pudding, served with braised red cabbage and roasted new potato covered in a Prosecco and onion cream £18.95

ROASTED RED PEPPER & VEGETABLE TAGLIATELLE * **GF** AVAILABLE ON REQUEST **VG**
Finished with a sweet tomato and basil sauce, topped with a Parmesan crisp and herb oil £17.45

TWO COURSE DEAL
MONDAY - THURSDAY
2 COURSES £23.00

ANYTHING WITH * INCLUDED IN OFFER

POSH BURGERS * - all £18.95

GF AVAILABLE ON REQUEST

Char grilled 6oz patty, served in a toasted brioche bun with lettuce and beef tomato, skinny fries and hand cut coleslaw

Choose from:

FESTIVE TURKEY BURGER - WITH BRIE AND CRANBERRY

LAMB AND MINT BURGER - TOPPED WITH CHILLI JAM AND HALLOUMI

WAGYU BURGER - TOPPED WITH STILTON AND BLACK PUDDING

WAGYU BURGER - TOPPED WITH CHEDDAR CHEESE, MAPLE GLAZED BACON AND A RICH GRAVY DIP

WAGYU BURGER - TOPPED WITH HAGGIS AND CHEESE FINISHED WITH A PEPPERCORN CREAM

WAGYU BURGER - TOPPED WITH SMOKED BACON AND A FRIED EGG TOPPED WITH RAREBIT GLAZE

240G PRIME SCOTTISH RIB-EYE STEAK **GF** AVAILABLE ON REQUEST
Served with rosemary roasted tomato, mushroom and roasted shallot, hand-cut chunky chips £29.95

Sauce Choices - all £3.95
Rich red wine jus
Peppercorn cream
Béarnaise sauce
White wine
Garlic cream

SIDES all £4.95 **GF** AVAILABLE ON REQUEST

MAPLE SYRUP GLAZED PIGS IN BLANKETS

BRUSSELS SPROUTS WITH SMOKED STREAKY BACON & ROASTED CHESTNUTS

CAULIFLOWER & BROCCOLI CHEESE GRATIN

BREADED BRIE BITES WITH CRANBERRY & CHILLI JAM GLAZE

HONEY-GLAZED ROOT VEGETABLES

DESSERTS - all £8.45

HANDMADE STICKY TOFFEE & DATE PUDDING * **VG GF** AVAILABLE ON REQUEST
Served with vanilla ice cream and toffee sauce, dusted with cinnamon-laced cocoa powder and finished with winter berries

RASPBERRY & LIME CHEESECAKE * **VG GF** AVAILABLE ON REQUEST
Served with white chocolate sauce and candied peel

GLAZED LEMON & WHITE CHOCOLATE TART * **GF** AVAILABLE ON REQUEST
Topped with raspberry sorbet and lemon balm

SELECTION OF CONTINENTAL CHEESES & BISCUITS **GF** AVAILABLE ON REQUEST
Served with dried apricots and celery batons

WINTER PAVLOVA * **GF** AVAILABLE ON REQUEST
Topped with mascarpone cream, winter berries and drizzled with chocolate sauce

MULLED WINE POACHED PEAR * **VG GF**
Served with nut crumble and vegan ice cream

RASPBERRY SORBET * **VG GF**
With figs and lemon balm

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free

ICONS SHOW ADAPTABLE OPTIONS ONLY. PLEASE
INFORM US OF ANY ALLERGIES OR DIETARY
REQUIREMENTS WHEN ORDERING.



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