by Food Creations

Creative Catering & Events

2026 FESTIVE MENU

BATHGATE GOLF CLUB

FOODCREATIONS.CO.UK

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 BON BONS**
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

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DESIGNED BY WWW.ANDCREATIVES.CO.UK

MAINS

* **ROULADE OF LOTHIAN TURKEY** GF *AVAILABLE ON REQUEST*
Stuffed with sage and onion stuffing, accompanied with 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 crispy haggis bon bon 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** GF
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
EXCLUDES CHRISTMAS EVE

* POSH BURGERS *- all £18.95*

GF *AVAILABLE ON REQUEST*

Chargrilled 6oz Wagyu pattie, 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

BLITZEN - TOPPED WITH STILTON AND BLACK PUDDING

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

RUDOLPH - TOPPED WITH HAGGIS AND CHEESE FINISHED WITH A PEPPERCORN CREAM

VIXEN - 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 and 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.

