



ENJOY A FESTIVE FEAST AT THE BIRDS AND BEES BAR AND RESTAURANT

Voted the DRAM Gastropub of the Year, you won't find a more friendly welcome anywhere in central Scotland. Relax with a glass of wine in the cosy bar or enjoy a coffee by the roaring fire in the lounge. Choose from our daily seafood market specials, traditional brasserie favourites and children's menu.

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Come and enjoy our Christmas Festive Fayre available throughout December.

Easter Cornton Road, Causewayhead Stirling FK9 5PB T: 01786 473663 E: rum4@aol.com W: thebirdsandthebees-stirling.com

FESTIVE LUNCH MENU



STARTERS

Cream of winter vegetable soup served with crust bread and butter curls

Mixed wild mushrooms bound in a creamy garlic sauce inside a puff pastry case topped with a Parmesan and walnut crumb

Brussels pork pate served with toasted brioche bread and homemade apple chutney

Scottish Smoked salmon and North Atlantic prawn cocktail topping shredded iceberg lettuce served with yuzu pearls, pickled cucumber and cherry tomatoes

Slices of cantaloupe, honeydew and Gallia melon with prosciutto ham and passion fruit coulis

MAINS

Home roast turkey breast topped with pork and sage stuffing, served with pigs in blankets, bread sauce, roast potatoes, seasonal vegetables and a pan juice jus

Bacon wrapped chicken breast stuffed with Scottish haggis served with roast potatoes, seasonal vegetables and draped with a creamy Drambuie and onion sauce

Oven baked cod fillet with a pesto and pecorino crust topped with roast vine cherry tomatoes

Pan seared pork tenderloin resting on a bed of Arran mustard infused mashed potatoes, served with seasonal vegetables and a honey and garlic sauce

Roast butternut squash with a puy lentil, pistachio, cranberry and rosemary stuffing served with a balsamic onion gravy, fresh vegetables and roast potatoes

DESSERTS

Cranberry, orange and chocolate pavlova served with chocolate orange sauce

Oreo brownie trifle, layers of Oreo, brownie, mousse and fresh cream

Raspberry snowball cheesecake drizzled with red berry coulis

Traditional Christmas pudding served with a white chocolate and brandy creme

Tiramisu, chilled layers of lotus biscoff crumb, biscoff spread and cream cheese

We ask for a £10.00 per person non refundable deposit which requires to be paid within 7 days of all reservations.

For Hogmanay reservations the non refundable deposit is £25.00