



*The West Port team would like to  
thank you for your custom and wish  
you all a very merry Christmas and a  
Happy New Year!*



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*It's the season to be festive!*

*Homely, cosy and welcoming with a great festive offering and service - is that not what we are all looking for in our Christmas celebrations?*

You and your friends and family can enjoy a little jolly at your favourite port of call. Not only do we have a menu packed full of seasonal ingredients, we also have a range of specially selected drinks to wash it all down with.

The west port is the perfect venue to celebrate for groups large or small. Offering cosy tables for 2 to the secluded snug area for up to 30 guests.

Relax, enjoy and let our team take care of the details and create a truly memorable occasion.

### *The winter wine is on us!*

Book your table of 4 or more from Sunday - Wednesday and we will include a complimentary half bottle of wine per person.

### *Terms & Conditions*

A non refundable deposit of £10 per person is required to secure your reservation. Please advise us at the time of your booking if anyone aged under 18 will be attending. Dishes may contain nuts and are subject to change due to produce availability. Vouchers and promotions are not valid when dining from this menu. We can not accept payment by cheque.

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## *Festive Menu*

Broccoli, walnut and Blue Murder soup

Home-cured Scottish salmon, pickled vegetables, cucumber slaw, dill and horseradish crème fraiche

Scottish Clava Brie in a chestnut and panko crumb, beetroot chutney

Crab & crayfish cocktail



Traditional roast turkey and trimmings

Grilled fillet of sea bass, stir fried vegetables, coconut and ginger broth

Braised ox cheek, potato puree, roast garlic and thyme jus

Provençal vegetable puff pastry tart, goats cheese and basil crumb

*All served with roast potatoes, chestnut brussel sprouts, glazed carrots and parsnips*



Christmas pudding and brandy sauce

Lemon crème brulee, raspberry compote and ginger shortbread

Mocha tart and hazelnut cream

Ginger and fig sponge pudding, crème anglaise

*2 courses £19.95 - 3 courses £24.95*