



Christmas Dinner Menu

Starters

Spiced Parsnip Soup, Curry Oil, Toasted Ciabatta (V)

Crayfish & Prawn Cocktail, Marie Rose, Rocket Salad, Brown Bread

Carpaccio of Highland Venison, Juniper Dressing, Parmesan Oil

Ham Hock, Pistachio & Cranberry Terrine, Crispy Bread, Piccalilli

Breaded Brie, Warm Fruit Chutney, Rosemary Toasted Garlic (V)

Mains

Roast Stuffed Turkey Breast, Confit Leg, Chipolata Brochette, Turkey Jus

Butternut Squash, Sage & Chestnut Risotto, Parmesan Biscuits, Winter Spiced Dressing (V)

Stornoway Landed Monkfish, Onion Bhaji, Coconut Curry, Spiced Sweet Potato, Raita

Highland Beef Rib-Eye Steak, Cafe Du Paris Butter, Truffle Scented Chips, Roasted Shallots

Five Spiced Duck Breast, Duck Leg Spring Roll, Braised Pak Choi, Honey & Plum Jus

All Main Courses are served with Christmas potatoes and vegetables

Desserts

Filo Wrapped Christmas Pudding, Cognac Crème Anglaise, Stewed Fruits

Prosecco & Strawberry Trifle, White Chocolate Cream, Chopped Pistachios

Dark Chocolate & Banana Torte, Espresso Ice Cream

Selection of Highland Cheeses, Local Oatcakes, Iced Grapes

Cointreau Crème Brûlée, Home Made Shortbread, Vanilla Ice Cream

Tea/Coffee and Hebridean Tablet

2 courses £27.95 / 3 courses £35.00

