

FESTIVE PARTY NIGHTS



CHEFS HOMEMADE RED LENTIL AND VEGETABLE BROTH (G) (V)

served with a fresh dinner roll

DUET OF HOT SMOKED SALMON AND NORTH SEA PRAWNS (G)

placed on dressed leaves with Marie Rose sauce and lemon

HILL CAUGHT HAGGIS BON BONS

accompanied with Skirly mash and a Ben Nevis cream

FETA CHEESE AND SHAVED FENNEL SALAD (G) (V)

dressed with balsamic, honey and baby capers

ROAST SADDLE OF HAND CARVED AYRSHIRE TURKEY (G)

with chestnut stuffing, it's own gravy and all the trimmings

PAN SEARED FILLET OF HEBRIDEAN COD (G)

placed on parsley mash with tomato salsa and lemon

COLLOPS OF HIGHLAND BEEF FILLET (G)

presented on black pudding with a rich red wine and shallots jus

VEGETABLE NUT ROAST STRUDEL (V)

served with dressed rocket, hollandaise sauce and parmesan

All served with Chef's selection of vegetables and potatoes

WARM CHRISTMAS PUDDING

with warm brandy, crème anglaise and redcurrants

SPICED APPLE AND CIDER CHARLOTTE

a light mousse with raspberry coulis and Chantilly cream

DARK CHOCOLATE PROFITEROLES

with chocolate sauce, strawberries and real vanilla ice cream

STRATHDON BLUE CHEESE (G)

served with oatcakes, plum chutney and celery

TEA AND COFFEE WITH WARM MINCE PIES

Full allergen details are available on request.