

CHRISTMAS EVE FESTIVE DINNER MENU

£60.00 for 4 courses | Complimentary pre-starter | 6:00pm – 9:00pm*

STARTERS

Soup of the Day

With MacLean's Highland Bakery bread.

Warm Goat's Cheese

Candied beetroot and rocket salad with a raspberry and rapeseed Summer Harvest Dressing.

Grants of Speyside Haggis Bon Bon's

Cauliflower purée and crispy pancetta.

Inverawe Roast Smoked Salmon

Cucumber, shallots, caper berries, horseradish cream and Perthshire handmade oatcakes.



MAINS

Monkfish Wrapped in Parma Ham

North Atlantic prawns, caper berries, candied pineapple and red pepper chutney, herb crushed parsley new potatoes.

Confit Leg of Barbary Duck

Butterbean and pancetta cassoulet with wilted spinach.

Grants of Speyside 10oz Rib Eye Steak

Confit flat cap mushroom, roasted vine tomatoes, Tracklements red onion marmalade and chips.

Ballantine of Turkey Breast

Wrapped in Serrano Parma Ham with a pork and apricot stuffing. Served with all the trimmings; pigs in blankets, thyme roasted potatoes, Brussels sprouts, cranberry compote and red wine jus.

Wild Mushroom Risotto

Mascarpone, parmesan shavings, fresh herbs and lemon oil.

Aberdeenshire Chump of Lamb

Tomato jam, wilted spinach, homemade gnocchi and red wine jus.

DESSERTS

A Selection of Black Isle Dairy Ice cream

Ferrero Rocher, strawberry and vanilla served with meringues and fresh berries (3 scoops).

Apple Tarte Tatin

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream.

Warm Christmas Pudding Bon Bon's

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream.

Affogato

Shot of coffee, Black Isle Dairy vanilla ice cream and Amaretto liqueur.

Scottish Cheeses from the Region

Connage Dairy Clava Brie, Connage Dairy Dunlop, Blarliath Farm Blue Murder, Mrs. Darlington's apple and tomato chutney, Maclean's Hebridean fine biscuits and oatcakes, grapes and celery.

