

Christmas Dinner 2017

£27.95

Freshly homemade soup of the day – gf

Confit duck leg ragout, crispy gnocchi, parmesan shavings

Balvenie whisky cured smoked salmon, caper crème fraîche, shallots – gf

Atlantic prawn cocktail, iceberg lettuce, cucumber and marie rose sauce – gf

Woodland chestnut mushroom, strathdon blue cheese fettuccine, toasted pine nuts

Chicken and Pistachio nut terrine, wrapped in Parma ham, date purée,
crisps garden leaves – gf

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Butter roasted locally reared turkey breast, sage and hazelnut stuffing, roast
potatoes chipolata sausage, light turkey jus

Seared fillet of Sea trout, crushed potatoes, courgette ribbons, cray fish bisque – gf

Highland brie, cranberry, rocket, rich tomato base and mozzarella cheese pizza

Beetroot Risotto, parmesan shavings, lemon infused olive oil – gf

Munro's butchers rib-eye steak, fine green beans, mash potatoes, red wine jus – gf

Inverness-shire venison, garden spinach, pickled wild mushrooms, roasted
potatoes and a red wine jus

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Dessert

Coconut and lime pannacotta, pineapple and mint salsa – gf

Selection of Miele's gelateria ice cream (ask your server for today's
Christmas flavours) – gf

Plum and raspberry crumble, vanilla sauce

Scottish cheese board, fine biscuits, grapes and red onion chutney
Christmas pudding cheesecake