

# Christmas Lunch 2017

*1st-24th December 2017* £18.95

Freshly homemade soup of the day – gf

Honey glazed goat's cheese, sun-dried tomato salad, balsamic dressing – gf

Hot smoked salmon mousse, chive vinaigrette, oven baked crostini

Munro's of Dingwall haggis, crispy neeps, herb emulsion

Red wine mulled pear, strathdon blue cheese, and caramelised walnut salad – gf

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Highland beef chasseur, braised red cabbage, creamed mash potatoes – gf

West coast fillet of salmon, white crab meat and cray fish gnocchi, spinach veloute

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

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

Slowly braised pork belly, butchers black pudding, champ mash potatoes and caramelised apple jus

Wild foraged mushroom linguine, garlic and parsley cream, pecorino cheese shavings

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## **Dessert**

Lemon posset, ginger biscuit, fresh raspberries

Salted chocolate tart, white chocolate sauce, strawberry coulis

Scottish cheese board, fine biscuits, grapes and red onion chutney

Giant meringue, whipped Scottish double cream, seasonal berries – gf