

# Set Christmas Menu

## Starters

Soup of the Day, served with Cromarty Bread (gf, df, v, ve)

Duck Liver and Orange Parfait, Cherry Compote and Toasted Sourdough

Trio of Bon Bons (Haggis, Black Pudding and White Pudding) with Honey and BBQ Sauce

Roasted Peach, Mozzarella Pearls and Spiced Pecan Salad with Fig Relish (gf, v)

Creel Caught Langoustines, Hot Smoked Salmon, Saffron and Lemon Aioli, Pomegranate and Citrus Salad (supplement £2.50)

## Mains

Traditional Roast Turkey *or* Vegetable Nut Roast (v, ve) Served with All the Trimmings (gfa, dfa)

Rolled Lamb Shoulder Stuffed with Chestnut and Apricot, Dauphinoise Potatoes and Roasted Root Vegetables

Teriyaki Fillet of Salmon Stir Fried Vegetables and Steamed Sesame Rice (gf,df) (vegetarian/vegan option available)

Braised Venison Bourguignon with Herb Mashed Potato and Wilted Winter Greens (gf)

Blackened Chicken with Creamy Cajun Rigatoni (gfa)

Blackened Halloumi with Creamy Cajun Rigatoni (gfa, v)

Please notify staff of any dietary requirements when placing your order. Most of our dishes can be adapted to suit any dietary requirements. However, we cannot fully guarantee there will be no traces of allergens in our dishes.

## Desserts

Chanterelle Christmas Pudding with Brandy Butter

Sticky Date and Stem Ginger Pudding with Caramel Sauce, Gingerbread Ice Cream

Red Velvet Baked Cheesecake with a Brownie Base (gf)

Chocolate Fondant with Amaretto Cream and Caramelised Banana (gf)

Selection of Scottish Cheese and Biscuits, Fig Relish (supplement £3)  
(gfa)

Trio of Black Isle Dairy Ice Cream (gf) or Sorbet (df)

(Please ask for available flavours)

Filter Tea/Coffee with Homemade Mince Pies

(Inverness Roast Coffee menu available at additional charge).

***Loyalty card discount cannot be used with set menu***

**2-Course - £21.95**

**3-Course - £25.95**



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