

Cove Restaurant

FORTROSE & ROSEMARKIE GOLF CLUB

Three Course Festive Menu

Lunch & Dinner

Two courses - £28

Three courses - £35

TEEING OFF

Curried Parsnip Soup

Coconut crème fraiche, apple batons, parsnip crisps, honey (v)

Duck Liver Parfait

Spiced beetroot chutney, toasted brioche, micro cress

Whisky Cured Salmon Gravlax

Pickled cucumber, orange, soft boiled quails' egg, baby prawns, Marie rose sauce

Pan Seared West Coast Scallops

Parsnip puree, chorizo, pickled apple, seaweed (£6 supp)

AT THE 9TH

Roast Turkey Crown

Maple glazed carrots & parsnips, pigs n' blankets, sprouts cooked in pancetta, homemade cranberry sauce, goose fat roast potatoes, stuffing, white wine turkey jus

Grilled Fillet of Salmon

Crab crushed new potatoes, grilled pak choi, pink peppercorn cream sauce

Black Isle Butchers Rump Steak

Buttered truffle mashed potato, spiced carrot puree, mini beef shoulder pie, tender stem broccoli, red wine jus

Curried Cauliflower Pie

Cauliflower puree, chickpea dahl, green peppers, coconut & madras Jus (v,ve)

AT THE 18TH

Steamed Christmas Pudding (gfa)

Vanilla ice cream, brandy syrup, red currents

Glazed Lemon Tart

White chocolate sauce, spiced cranberry compote, clotted cream ice cream

Dark Chocolate & Orange Brownie

Textures of orange & mandarin, sorbet (ve)

Scottish Cheese Selection (gfa)

Festive spiced fruit chutney, pickled celery, honey, homemade oatcakes

Mince Pies to finish



QR CODE FOR BOOKING



BOOK A TABLE ONLINE

Telephone: 01381 620529 (option 2) or 07872 817717

E-Mail: coverestaurant.fortrose@outlook.com

Some important points to note before booking:

Pre-Ordering

For parties over 12, a pre order will be required. Pre orders must be emailed to coverestaurant.fortrose@outlook.com at least 3 days prior to your booking. Please ensure individual names are allocated to the food choices and they are inclusive of any dietary requirements.