



Party Night Menu

Saturday 9th December 2017

Starters

Caramelised Butternut Squash Veloute

Goats Cheese Emulsion

Poached Ballotine of Salmon in Herbs

Watercress, Fennel, Orange, Basil

Crispy Loch Ness Lamb Shoulder

Pea, Tarragon, Mint Jus

Braised Ham Hock Terrine

Piccalilli Salad, Toasted Sourdough

Mains

Traditional Roast Turkey

Trimming, Roast Chestnut Puree, Turkey Gravy

Braised Blade of Scotch Beef

Loch Ness Beer Onions, Bacon, Mushrooms, Kale

Herb Crusted Salt Cod Loin

Mussels, Orzo Pasta, Parmesan

Home Grown Oyster Mushroom Tart

Spinach, Crispy Duck Egg, Red Wine

Desserts

Christmas Pudding

Cognac Ice Cream

Mulled Wine Poached Pear Tart

Spiced Nectarine Sorbet

Chocolate Brownie Cheesecake

Shortbread Ice Cream

Selection of Scottish Cheeses

Quince Jelly, Oatcakes, Grapes

Coffee or Tea

Served with home-made mince pies

45.00 per person