

## **Evening Festive Menu**

**3 Courses - £25**

### **Triple Salmon Rilette**

Served with baby caper dressing and oatcakes

### **Black Pudding Hebridean Style**

Award winning black pudding served on a potato rosti, topped with a soft poached egg with a cheddar and chive sauce

### **Winter Vegetable Minestrone**

Served with pesto and crusty baguette

### **Crispy Fried Scottish Brie**

Served with Ben Nevis Whisky caramelised onion mayonnaise

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### **Roast Turkey**

With stuffing, chipolatas, roast potatoes, buttered sprouts, roasted carrots and rich turkey gravy

### **Sea Bass and Crab**

Seabass fillet filled with delicate white crab meat served over crushed lemon and herb potatoes with a white wine and prawn sauce

### **Roast Topside of Beef**

Served with rumbledthump mash, roasted vegetables. Yorkshire pudding and red wine gravy

### **Pumpkin and Sage Tortellini**

Tossed in a creamy white wine, asparagus and parmesan sauce

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### **Individual Christmas Pudding**

Warm Christmas pudding smothered in brandy sauce

### **Chocolate Box**

Little box of chocolate filled with chocolate mousse and creamy caramel

### **Tablet Cheesecake**

Handmade tablet cheesecake drizzled with raspberry coulis

### **Sticky Toffee Pudding**

With toffee sauce and fresh cream