



## Crannog Christmas Menu

Lunch & Dinner 10<sup>th</sup> – 24<sup>th</sup> December £27.95

### Seafood Chowder with Rouille

seafood medley poached in stock, finished with cream

### Butternut and Paprika Soup

served with garlic croûtons

### Hot Smoked Salmon

whisky marinated salmon with beetroot and a horseradish cream

### Steamed Mussels

in a tomato and chilli broth

### Layered Game Terrine

with walnut bread and a white onion purée

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### Turkey Roulade

rolled with leg confit, served with sage stuffing, mustard mash and cranberry jus

### Pan Fried Salmon with Scallop Mousse

served with a potato pancake, braised fennel and a shellfish sauce

### Steamed Monkfish

on a chorizo ratatouille with a tomato coulis and potato fondant

### Aberdeen Angus Rib, Braised Shin and Oxtail Ragout

beef served three ways, with pressed potato and spiced red cabbage

### Cheese and Leek Parcel (v)

filo wrapped, with herb salad, walnut pesto and cranberry jelly

All mains are served with roast potatoes, almond sprouts, honey roasted parsnips and lime glazed carrots

(v) Suitable for vegetarians

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### Plum Tart

with frangipane filling served with blueberries and mulled wine sorbet

### Sticky Christmas Pudding

served with orange and crème fraîche mousse and a winter cherry sauce

### Chocolate Slice

delicately spiced and served with a dark chocolate mousse

### Honeycomb Parfait

served with a passion fruit dressing

### Scottish Cheese Selection

served with fruit, pear compôte and biscuits

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**To book, call 01397 705589**

Menu may be subject to change depending on availability of seasonal produce