

Crannog Christmas Menu 2018

£32 for 3 Courses

Gin Bramble Cocktail or Mocktail

Parsnip & Apple Soup

with walnut pesto and parsnip crisps

West Coast Mussels

steamed in white wine, garlic, lemon and thyme

Ardshealach Hot & Cold Smoked Salmon

with horseradish cream and avocado purée

Oatmeal Rolled Confit Duck & Stornoway Black Pudding Croquettes

with beetroot and red onion chutney

Chestnut Mushroom & Gruyere Tart

with leek fondue

Roast Turkey & Clove Honeyed Ham

with seasonal trimmings and cranberry gravy

Hazelnut Topped Hake Fillet

with courgettes and a blush tomato dressing

Sesame Salmon Fillet

with crab and ginger cake, pak choi, soy and lemon

Seared Beef Fillet & Braised Shin (£4 supplement)

with buttered kale and squash

Lentil & Spinach Ragù

with courgette blinis

All main dishes served with Rosemary Sautéed Potatoes

Side Dishes £2.95

**Braised Red Cabbage
Chive & Olive Oil Mash
Sprouts, Carrots & Pancetta**

Please let our staff know of any allergies you may have and we will do our best to meet your requirements

Desserts

Walnut & Date Tart

with coffee ice cream

Chocolate & Orange Mousse

with cardamom poached pear and yoghurt sorbet

Crannog Plum Pudding

with vanilla sauce

Cheese Platter

with fruit, oatcakes and Christmas chutney

Anniversary Wine

Crannog 25th Anniversary Wine 5.95 7.30 28.50
Sauvignon Blanc Rioja 25th Anniversary, Bodegas Altanza, Spain 2016/17
13% vol. A new style of Rioja Blanco made with 100% Sauvignon Blanc, exhibiting superb greengage and gooseberry fruit with a very fresh finish

Coffee & Tea

Freshly ground organic coffee with a sweet, nutty flavour sourced from a number of small co-operatives around the world

Freshly Ground / Decaffeinated

Espresso 2.75/3.50

Cappuccino 3.50

Latte 3.50

Extra Shot 1.00

Hot Chocolate 3.50

A delightful selection of loose leaf tea by Suki 2.95

Breakfast Tea; Earl Grey with Blue Flower;

Chamomile; Peppermint; Green Tea African;

Apple Loves Mint; Mango Tango

Liqueur Coffee

Gaelic Coffee 5.95

with local Ben Nevis whisky and double cream

Liqueur Coffee 6.50

with a liqueur of your choice and double cream

Liqueurs

Bramble Whisky Liqueur, Drambuie, Glayva, Cointreau, Grand Marnier, Disaronno, Tia Maria, Crème de Menthe, Peach Schnapps, Bailey's Irish Cream, Crème de Cassis, Sambuca 3.95

All gratuities are shared amongst front of house and kitchen staff. None are retained by the company.

SPECIAL LUNCH

£15.95 for two courses

£18.95 for three courses

FINE WINES
by
L'art du Vin,
Edinburgh

ART
by
A. Smyth

EVENING BLACKBOARD SPECIALS

Enjoy one of our fishermen's catch dishes, such as langoustines, lobster, halibut, bass, turbot

OPENING TIMES

Lunch 12-2.30pm Dinner from 6pm

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www.crannog.net

