

# Festive Lunch Menu

£29 per person

## STARTERS

Winter Vegetable Broth  
Served with warm crusty bread

Smoked Mackerel pâté  
Horseradish cream, lemon, crostini

Haggis Bon Bons  
Whisky & wholegrain mustard mayonnaise

## MAINS

Traditional Roast Turkey  
Roast potatoes, chipolatas, roasted winter vegetables, sprouts, turkey jus

Baked Fillet of Haddock  
Crushed herb potato, fine green beans, beurre blanc

Wild Mushroom & Basil Risotto  
Shaved parmesan, truffle butter

## DESSERT

Traditional Christmas Pudding  
Served with brandy cream

Mulled Wine Trifle with Lemon Sponge  
Custard, whipped cream

Chocolate Profiteroles  
Chantilly cream

# Festive Dinner Menu

£39 per person

## STARTERS

Winter Vegetable Broth  
Served with warm crusty bread

Chicken Liver pâté  
Crostoni, Pickled Onions and Shallot Chutney

Prawn & Crayfish Timbale  
Crisp lettuce, marierose sauce and lemon

## MAINS

Traditional Roast Turkey  
Roast potatoes, chipolatas, roasted winter vegetables, sprouts, turkey jus

Pan fried Fillet of Seabass  
Sautéed Potato, sundried tomato salsa, fine green beans

Wild Mushroom & Basil Risotto  
Shaved parmesan, truffle butter

## DESSERT

Traditional Christmas Pudding  
Served with brandy cream

Lemon Posset  
Burnt orange cream and marshmallow

Chocolate Profiteroles  
Chantilly cream



# CHRISTMAS DAY Lunch menu

£90 per person

## STARTERS

Winter Vegetable Broth  
Served with warm crusty bread

Seafood Timbale  
Prawn & Crayfish marie rose, smoked salmon, lemon

Asian Style Chilli Beef  
Sweet chilli, pickled cucumber salad

## MAINS

Traditional Roast Turkey  
Roast potatoes, chipolatas, roasted winter vegetables, sprouts, turkey jus

Roast Rump of Local Beef  
Roast potatoes, Yorkshire pudding, roasted winter vegetables, red wine jus

Baked Fillet of Haddock  
Vegetable caponata, salsa verde

## DESSERT

Traditional Christmas Pudding  
Brandy cream

Mulled Wine Trifle with Lemon Sponge  
Custard, whipped cream

Scottish Cheese Board  
Selection of Scottish Cheeses, Chutney, Biscuits, Butter, Grapes

# new Year's Day Brunch Menu

£40 per person

Full Scottish Breakfast

Selection of Juices, Tea or Coffee

Toast, cereals, fruit salad, yoghurt, croissant, pan au chocolate

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Beetroot & Apple Salad

Tabouleh Salad

Tomato, cucumber, mint and feta

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Selection of Scottish Cheese and Cured Meats

Smoked Scottish Salmon

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Chocolate Profiteroles

Baked New York Cheesecake

Traditional Scottish Cranachan



# Hogmanay Celebrations Menu

£95 per person

## Appitizers

Cullen Skink

## STARTER

Highland Beef Carpaccio

Served with walnut and gorgonzola

## MAIN

Confit Shoulder of Lamb

Parmentier potato, spinach, basil jus

## DESSERT

Chocolate Torte

Drunken orange compote

**Glen Mhor**

HOTEL  APARTMENTS

**Waterside**

RESTAURANT

**Uile-bheist**

DISTILLERY  BREWERY

