



**3 COURSE**  
INCLUDING CRACKERS  
AND TEA & COFFEE  
**£37.95**  
PER PERSON

**28 NOV TO  
24 DEC**  
2024

# Festive MENU

LUNCH 12PM-5.30PM  
LAST SITTING 5.30PM

DINNER 5.30PM-8.30PM  
LAST SITTING 8.30PM



## To Begin

**Beetroot Cured Salmon**  
Goats Curd, Sweet Pickled  
Beetroots, Golden Raisins

**Wild Mushroom Cappuccino**  
Roast Chestnuts, White Truffle

**Oak Smoked Chicken**  
Parfait, Pain d'epice,  
Apple & Sauternes Chutney

## Mains

**Roast Turkey Breast**  
Sage & Apricot Stuffing  
with all the trimmings

**Lemon Butter Baked Cod**  
Pommes Anna, Wilted Greens,  
Saffron Veloute

**8oz Beef Sirloin**  
Confit Beef Tomato,  
Garlic Butter,  
Mushroom

## To Finish

**Christmas Pudding**  
Torabhaig Anglaise,  
Malted Milk Ice cream

**Mulled Cider Jelly**  
Stem Ginger Sorbet,  
Kirsch Infused Berries

**Selection of Scottish Cheese**  
Spiced Chutney, Crackers

  
**Duisdale**  
A SONAS HOTEL



**TO BOOK CALL**

**+44 (0) 1470 373737**

[www.sonascollection.com/our-hotels/duisdale/](http://www.sonascollection.com/our-hotels/duisdale/)  
Duisdale House Hotel, Sleat, Isle of Skye IV43 8QW

*Terms AND Conditions*

Deposit £20 per person when booking. Full balance due 4 weeks prior. Non-Residents are most welcome.