

# Christmas DAY

LUNCH 12PM-3.30PM

LAST SITTING 3.30PM



## To Begin

**Talisker Whisky & Orange  
Cured Salmon**  
Dill Creme Fraiche,  
Pickled Fennel and Chicory Salad

—  
**Guinea Fowl  
& Roast Chestnut Roulade**  
Quince Puree Bordelaise Sauce

—  
**Grilled Goats Cheese  
on Brioche Toast**  
Rosemary and Honey  
Roasted Figs, Frisse Salad

—  
**Mixed Beetroot Trilogy**  
Salt Baked Carpaccio,  
Beetroot Gel, Golden Beetroot,  
Micro Herbs

\*  
**Champagne Sorbet**



**£95**  
PER PERSON

*includes crackers*

## Terms AND Conditions

Deposit £50 per person when booking.  
Full balance due 4 weeks prior.

Pre order two weeks in advance for all bookings.  
Non-Residents are most welcome.

**TO BOOK CALL  
+44 (0) 1470 373737**

## Mains

**Roast Ballotine of Turkey Crown**  
Stuffed with Sausage Meat  
and Apricot Stuffing with  
all the trimmings

—  
**Lemon & Dill Poached Halibut**  
Saffron Fondant Potato,  
Wild Spinach Artichoke Puree,  
Pernod Cream

—  
**Girolle Mushroom Risotto**  
Pecorino Cheese, Rosemary Oil

—  
**Harissa Infused Cauliflower Steak**  
Giant Cous Cous, Saffron Puree

## To Finish

**Christmas Pudding**  
Clotted Cream Ice Cream

—  
**Pear Tarte Tatin**  
Heather Honey &  
Lavender Ice Cream,  
Drambuie Butterscotch

—  
**Lime & Coconut Panna Cotta**  
Passion Fruit Puree

—  
**Selection of Scottish Cheeses**  
Festive Chutney, Grapes,  
Oatcakes & Crackers



**Skeabost**

A SONAS HOTEL