

Festive Menu

LUNCH 12.00PM - 2.00PM

DINNER 6.00PM - 8.30PM

28 NOV TO
24 DEC
2024

3 COURSE
INCLUDING CRACKERS
AND TEA & COFFEE
£37.50
PER PERSON

To Begin

Winter Parsnip and Truffle Soup
Homemade Focaccia or Gluten Free Roll

Pressed Vegetable Terrine
Pickled Walnut and Tomato Salad Lovage Pesto

Chicken Liver Parfait
Sweet and Sour Red Onion Frisee Salad, Toasted Sourdough Crostini's

Mains

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

Dill and Parmesan Crusted Cod Loin
Pommes Anna, Wilted Greens, White Wine and Saffron Sauce

Slow Braised Featherblade of Beef Bourguignon
Parsley Mash Potato and Honey Roasted Root Vegetables

Harissa Infused Cauliflower Steak
Giant Cous Cous, Saffron Puree

Goats Cheese and Pesto Risotto
with a Parmesan Tuile

To Finish

Christmas Pudding
Raasay Whisky Infused Creme Anglaise

Coconut Panna Cotta
Kirsch Cherries, Christmas Spiced Tuile Biscuit

Selection of Scottish Cheese
Spiced Chutney, Crackers


Skeabost
A SONAS HOTEL

Terms AND Conditions

Deposit £20 per person when booking.
Full balance due 4 weeks prior.

Non-Residents are
most welcome.

TO BOOK CALL

+44 (0) 1470 373737

www.sonascollection.com/our-hotels/skeabost
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