LUNCH 12.00PM - 2.00PM

DINNER 6.00PM - 9.00PM

22 NOV TO 23 DEC

3 COURSE

INCLUDING CRACKERS

AND TEA & COFFEE £38.50

(MINIMUM GROUP OF 8

PER BOOKING)

Winter Squash Soup

Toasted Squash Seeds, Spiced Oil served with Sourdough or Gluten Free Roll

Chicken Liver and Cognac Pate

Red Onion Marmalade, Pickled Shallots, Toasted Sourdough

Salmon Gravlax

Homemade Blini, Dill and Lemon Creme Fraiche, Caper Berries

Mains

Slow Roasted Turkey with all the trimmings

Pan Roasted Hake

Roast Cauliflower Puree, Braised Cabbage, Hassleback Potatoes

Braised Ox Cheek

Pomme Puree, Roasted Root Vegetables, Maple and Caraway Jus

> Jerusalem Artichoke Risotto Roasted Chestnuts, Truffle Oil

Skeabost

A SONAS HOTEL

Christmas Pudding

To Finish

Raasay Whisky Infused Creme Anglaise

Spiced Pumpkin Pie Vanilla Chantilly

Selection of Scottish Cheese Spiced Chutney, Oatcakes

terms AND Conditions

Available for parties of 8 or more. Deposit £20 per person at time of booking.

Full payment and pre orders to be made 7 days prior to reservation.

Cancellation 7 days prior to reservation date.

Non-Residents are most welcome.

TO BOOK CALL

+44 (0) 1470 373737

www.sonascollection.com/festive-2025 Skeabost House Hotel, Skeabost Bridge, Isle of Skye IV51 9NR