



# Christmas Day Menu 2018



£55 Per Person

Mulled wine & canapes

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Lightly curried parsnip soup with crème fraiche

Locally smoked salmon pickled shallots, capers, rocket & lemon dressing

Slow braised pork belly apple & vanilla puree & port jus

Truffle buttered chicken liver parfait with red onion marmalade & Caithness  
oatcakes

Trio of melon with raspberry sorbet & orange syrup

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**Traditional roast turkey** with chipolatas, roast/mash potatoes, seasonal  
vegetables, pork & sage stuffing, turkey gravy

**Roast sirloin of Caithness beef** with Yorkshire pudding, roasted/mash  
potatoes, seasonal vegetables & gravy

**Roast rump of lamb** with Dauphinoise potatoes, seasonal vegetables & minted  
jus

**Baked Scabster Hake** with fondant potato, wilted greens & smoked mussel  
broth

**Orzo pasta salad** with courgettes, peppers, toasted pine nuts & seeds & basil  
pesto

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Matured Christmas pudding with brandy custard

Chocolate orange cheesecake with minted oranges & vanilla cream

Pear pannacotta with vanilla syrup & pear crisp

Warm chocolate cake with berry compote & honeycomb ice-cream

Selection of cheeses served with grapes, fruit chutney & Caithness oatcakes

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Tea/Coffee & mince pie

