

The Grouse & Claret Restaurant

Festive Menu 2017 (B)

Appetisers on arrival

Pork, apricot & pistachio terrine served with spiced cranberry chutney
A warm goat's cheese, spinach & mushroom Roulade (v)
Jolly's of Orkney smoked salmon with quail eggs & a sweet dill mustard dressing
Potted crayfish tails served with a dill cucumber salad
Fillet of beef Carpaccio with Parmesan & rocket & a rosemary dressing

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A wee cup of soup (v) or sorbet (V)

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Traditional roast turkey served with all the trimmings
Supreme of Stronachie pheasant stuffed with Dingwall black pudding and apple
with a thyme & bramble jus
A Thai red fish & seafood curry with basmati rice
Medallions of wild Highland venison with a juniper berry, blackcurrant & port jus
Aubergine , mushroom & chestnut filo parcel (V)

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Christmas pudding with brandy custard & ice cream
Espresso martini cheesecake
Chocolate marquis
Blood orange & lemon posset with almond shortbread
Cheeses with celery, grapes, quince jelly & biscuits

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Coffee & Fudge

£37 per person

An optional 10% service charge will be added to tables of 6 or more

Please inform us if you have allergies as not all ingredients are listed