



# Ardnamurchan

SCOTTISH RESTAURANT & BAR



## CHRISTMAS DINNER MENU

*The finest in food & drinks fresh from Scotland's larder*

# CHRISTMAS DINNER

2 COURSES £30 | 3 COURSES £36 - Available 7 days from 6pm til 10pm

## STARTERS

**Roasted Parsnip & Apple Soup**, wild garlic & chive oil, served with crusty sourdough (*v,vg*)\*

**Skye landed Grilled Langoustines**, garlic & chive butter (*gf*) (£3 supplement)

**Chicken Liver Parfait**, toasted brioche, horseradish pesto,  
cucumber & radish salad\*

**Lobster & Smoked Haddock Fish Cakes**, pea pesto & pickled carrot salad

**Loch Lomond Foraged Chanterelle & Chestnut Mushrooms & Truffle Crostini**,  
wild garlic & chive oil (*v,vg*)\*

## MAINS

**Pancetta Wrapped Turkey Paupiette** stuffed with sausage & cranberry,  
served with all the trimmings

**Fillet of Peterhead Landed Cod on Lobster & Pea Risotto**, Hebridean blue cheese fritters\*

**45 Day Dry-Aged Speyside 7oz Fillet Steak** with hand cut chips, confit tomato,  
grilled mushroom & peppercorn sauce\* (£5 supplement)

**Winter Squash, Spinach & Vegan Feta Pithivier**,  
sweet potato fries, pickled carrot salad (*v,vg*)

**Caithness Lamb Shank, Cauliflower & Dill Mash**, garlic roasted sprouts,  
rosemary jus, golden beetroot crisps\*

**Open Chicken Balmoral**, on Clap shot with whisky cream sauce tender stem broccoli\*

**Ardnamurchan Estate Braised Venison Stew**  
slow cooked in red wine with mushrooms & winter roots\*

## DESSERTS

**Sticky Toffee Pudding** with candied pecans & vanilla ice cream (*v*)

**Scottish Cheese Board** served with rhubarb chutney & oatcakes\* (£3 Supplement)

**Christmas Pudding** with brandy clotted cream & spiced cherry compote (*v*)

**Chocolate Pannacotta**, mulled wine berries & cinnamon compote (*gf*)

**Raspberry Sorbet** with fresh Scottish berries (*v,vg,gf*)

*Items marked with \* can be altered to be gluten free*