

# Ardnamurchan

SCOTTISH RESTAURANT & BAR



## CHRISTMAS LUNCH MENU

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

# CHRISTMAS LUNCH

2 COURSES £21 | 3 COURSES £26 - Available 7 days from 12pm til 5.45pm

## STARTERS

**Roasted Parsnip & Apple Soup**, toasted pumpkin seeds, served with crusty sourdough (*v,vg*)\*

**Haggis Bon Bons**, redcurrant & chilli jam

**Cullen Skink Soup of Peat Smoked Haddock**, leek, onion, potato & cream\*

**Chicken, Spring Onion & Whisky Pate**,  
horseradish pesto, pickled cucumber, toasted brioche bread

**Whipped Inverloch Goats' Cheese**, pickled rainbow beetroot, thyme granola,  
golden beetroot & kale crisps

**Isle of Mull Scallops** with smoked plum puree, Stornoway black pudding, pea shoots\*  
(£3 supplement)

## MAINS

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

**45 Day Dry-Aged Speyside 9oz Sirloin Steak** with hand cut chips, confit tomato,  
grilled mushroom & peppercorn sauce\* (£5 supplement)

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

**Loch Lomond foraged Chanterelle & Chesnut Mushroom Risotto**,  
truffle, lemon & rocket drizzle, chestnut pangrattato\* (*v*)

**Market Winter Seafood Stew**, monkfish, cod, mussels, tomato, fennel, chilli  
& white wine, garlic sourdough\*

**Breast of Free-Range Chicken**, wholegrain mustard, truffle, Scottish heather honey,  
mash potato, roast parsnips (*gf*)

## DESSERTS

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

**Scottish Cheese Board**, whipped Inverloch goats' cheese, rhubarb chutney & oatcakes\* (£2 Supplement)

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

**Pear & Cranberry Crumble** with dairy free custard (*v,vg*)

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

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