

# DALNASPIDAL GUEST HOUSE

## FESTIVE DINNER PARTY MENU: 5-23 December 2007

*(3 Course Meal @ £24.50 and 4 Course Meal @ £27.50 - Includes Tea/Coffee & Mince Pies)*

**Chicken Liver Paté with Scottish Heather Honey**

Served with Shetland Oatcakes and a Salad Garnish

**Black Pudding Croquettes with a Gooseberry Compôte**

Served with a Salad Garnish

**Smoked Salmon with Beetroot and Vodka Crème Fraîche**

Topped with Caviar and Dill

**Strawberry and Smoked Venison Salad**

Drizzled with a Balsamic and Crème de Cassis Glaze

**Griddled Halloumi with Beetroot and Mandarins (V)**

Served on a Bed of Salad and Drizzled with a Balsamic Syrup

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**Pear and Watercress Soup (V)**

**Sweet Potato and Red Pepper Soup (V)**

**Fruit Juice**

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**Traditional Roast Turkey**

Served with a Butternut, Chestnut and Rosemary Stuffing, Bacon Wrapped Sausage and a Cranberry and Madeira Gravy

**Roast Silverside of Beef**

Served with a Yorkshire Pudding and a Lingonberry and Shallot Gravy

**Haggis Cannelloni**

Cannelloni Tubes Filled with Haggis and Covered in a Crème Fraîche, Chopped Tomato and Parmesan Sauce

**Dalnaspidal Fillet of Salmon**

Oven Roasted in a Honey, Fresh Herb and Dijon Mustard Marinade

**Spinach and Ricotta Tortelloni (V)**

Served with a Creamy Butternut, Pumpkin Seed and Pine Nut Sauce

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**All Served with Roast Potatoes and a Selection of Festive Vegetables**

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**Traditional Christmas Pudding**

Served with a Tropical Fruit Infused Mulled Clotted Cream

**Cold Christmas Pudding**

Luxurious Home Made Ice Cream with Brandy Infused Fruit ...Served with a Cranberry and Orange Compôte

**Nectarine Friand**

Deliciously Different Moist "French Teacake" ... Served Warm with a Vanilla Sauce

**Amarula Panna Cotta**

A Light Creamy Dessert with a Splash of Amarula Cream Liqueur

**Chocolate Truffle Christmas Pudding**

Rich and Silky Smooth ...A Must for the Serious Chocoholic

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**Coffee/Tea and Mince Pies**

**PLEASE NOTE THAT WE ARE FULLY LICENSED**

**Please advise if anyone has any food allergies. Please also advise if there are any Vegetarians in your party. If so, I will add an additional Starter and Main Course to the Menu.**