

# DALNASPIDAL GUEST HOUSE

## CHRISTMAS EVE AND CHRISTMAS DAY MENU

*(4 Course Meal @ £35.00 - Includes Sherry, Tea/Coffee & Mince Pies)*

### **Smoked Venison Paté with Malt Whisky**

Served with Shetland Oatcakes and a Salad Garnish

### **Haggis Tartlets with Cranberry and Caramelized Red Onion Chutney**

Drizzled with a Whisky Cream Sauce

### **Smoked Haddock Mousseline with a Prawn Hollandaise Sauce**

Served with a Salad Garnish

### **Salad of Smoked Duck, Dried Cranberries and Spiced Pecan Nuts**

Drizzled with a Dijon Mustard and Crème de Cassis Glaze

### **Tomato and Courgette Timbale (V)**

Served with a Piquant Tomato Sauce

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### **Sherried Onion and Almond Soup with Saffron (V)**

### **Cream of Roasted 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

### **Beef Florentine**

Layer of Minced Beef, Tomato and Garlic Topped with Spinach and 3 Cheeses and Covered with Filo Pastry

### **Venison Casserole with Orange and Brandy**

Slow Cooked in an Orange and Brandy Sauce

### **Dalnaspidal Cold Seafood Platter**

A Medley of Crayfish Tails, Honey & Dijon Mustard Glazed Salmon, Smoked Mussels & Red Tiger Prawns

### **Butternut Squash, Spinach and Dolcelatte Tart (V)**

Served with a Wild Cranberry and Orange Relish

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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

### **Rhubarb and Ginger Friand ("French Teacake")**

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

### **Mint Chocolate Baileys Panna Cotta**

A Light Creamy Dessert with a Hint of Mint Chocolate

### **Classic Crepes Suzettes**

Served Warm with Cream or Ice Cream and Drizzled with a Cointreau Sauce

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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.**