

GIVE THE GIFT OF GLENMORISTON

Stuck for the perfect gift idea? We have a range of gift vouchers from £25 to £250, plus a variety of gift experiences, see below for some examples:

- **Afternoon Tea** *our most popular voucher!*
- **MasterChef** *prepare your own lunch with our team!*
- **The Chef's Table** *join us for a delightful tasting menu*
- **Cocktail Making** *with our resident Mixologist*
- **Whisky Tasting Flight** *with our Whisky Ambassador*
- **Gin Tasting** *with our Gin Expert*
- **Private Dining Package** *in the Glenmorangie Room*
- **Host your own Family Sunday Lunch**

MAKE A NIGHT OF IT!

Fed up deciding who is going to be the designated driver? Had enough of sofa surfing at your mate's house after the office do? Get a room all to yourself, or to share this year and leave the travel hassle behind.



ROOMS FROM JUST £74 PER NIGHT

Check out our **BEST** rates and availability at:
www.glenmoristontownhouse.com



For more information on Christmas at The Glenmoriston, our offers or experiences and to get our **very BEST** rates please contact the hotel direct:

Call us on **01463 223 777** or email:
sales@glenmoristontownhouse.com



GLENMORISTON
TOWN HOUSE HOTEL / APARTMENTS / RESTAURANT
AA ★ ★ ★ ★

21-23 Ness Bank, Inverness IV2 4SF
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LET US
SHINE
THIS
CHRISTMAS



THIS CHRISTMAS SHINE AT THE GLENMORISTON

Rock out with your colleagues, your family or a group of friends and give your festivities a touch of flair.

Our menus have been created using the best of local ingredients, offering traditional Christmas fayre with a contemporary twist. Ingredients include Ross-shire beef, Aultbea Haggis, Black Isle Beer and Rock Rose gin.

Join us for cocktails in the Piano Bar before and after your meal, with **live music** on Fridays and Saturdays.

We're also offering preferential rates on accommodation and free room hire for large groups.

We are open for bookings throughout December and tables are sold on a first come first served basis.

To check availability call: 01463 223 777
email: sales@glenmoristontownhouse.com



Festive Party Menus

Three course – Lunch £25 / Dinner £30

TO START

Red lentil, sweet potato and coconut soup with chilli oil, sour cream and chives

Smoked ham hough terrine, homemade piccalilli and toasted soda bread

Rock rose cured salmon, charred clementine, cucumber ribbons, dressed pea shoots and semi dried cherry tomatoes

Chargrilled marinated halloumi with watermelon, pomegranate molasses and couscous salad

TO FOLLOW

Traditional roast turkey, roast potatoes, Aultbea haggis and thyme stuffing, maple glazed root vegetables, pigs in blankets, brussel sprouts and sage gravy

Slow braised blade of beef, heritage potatoes, button mushrooms and white pudding hash with black isle porter jus

Grilled fillets of seabass with sticky jasmine rice, pak choi, sesame and Thai shellfish broth

Spice chickpea chilli and puy lentil nut roast wellington, buttered savoy cabbage and slow cooked tomato, garlic and chilli sauce

*Pan-fried loin of pork, confit garlic mash, braised leeks, sauce d'épice

TO FINISH

Traditional Christmas pudding, PX sherry custard

Dark chocolate pavé with brambles, pistachio and malted milk ice cream

Lemon curd crème brûlée with macerated figs and cranberry sorbet

Scottish artisan cheeseboard with oatcakes, grapes and quince and amaretti jelly

**pre-christmas dinner only*

Christmas Day Menu

Six courses £75 per person. Served 12 noon to 3.30pm

SELECTION OF CANAPES

TO START

Ham hough and vegetable broth with manchego and thyme scone

35 day aged beef carpaccio, pickled vegetable, wasabi emulsion, crostini and dressed pea shoots

Seared Uist scallops with lemongrass, kaffir lime, serrano chilli and garlic butter

Pumpkin, goat's cheese and fig tart with lemon thyme vinaigrette and heirloom tomato salad

TO FOLLOW

Traditional roast turkey, roast potatoes, bread sauce, brussel sprouts, maple glazed root vegetables, Aultbea haggis and thyme stuffing and sage gravy

Roast sirloin of Highland beef, homemade Yorkshire pudding, roast potatoes, maple glazed root vegetables, brussel sprouts and pancetta and black isle porter gravy

Harissa marinated salmon, Moroccan pearl barley tagine, grilled cauliflower, pistachios and pomegranate seeds

Spice chickpea chilli and puy lentil nut roast wellington, buttered savoy cabbage and slow cooked tomato, garlic and chilli sauce (v)

PALATE CLEANSER...

Cranberry sorbet with mint and lime

TO FINISH

Traditional Christmas pudding with PX sherry custard

Dark chocolate roulade with spiced rum buttercream, warm griotte cherries and candied hazelnuts

Orange and clementine meringue cheesecake, white chocolate shards and baileys ice cream

Contrast cheeseboard – selection of artisan Scottish cheeses, oatcakes, grapes, quince and amaretti jam

Tea / coffee / homemade mince pies

The Glenmoriston Townhouse Hotel Inverness Pre-Christmas Menus are available from 1st December to 23rd December 2018 for pre-booked parties only, and are not available with any other offer. Bookings are made on a first come first served basis so please book early to avoid disappointment. Free room hire for groups of 50 or more, smaller events will carry a room hire charge. For pre-Christmas menus, a non-refundable, non-transferable deposit of £10.00 per person is required at the time of booking. Your booking is not confirmed until a deposit is received. Final numbers must be confirmed 21 days before your event, along with final payment and a completed pre-order sheet. Any dietary requirements or food allergies must be notified on the pre-order sheet, and to your server on arrival. For Christmas Day bookings, a non-refundable deposit of £25 per person deposit must be made on the day of your booking, final numbers must be confirmed by 14th December and balance is payable on the day.