

'Tis the Season...

FESTIVE DINNER MENU

3 COURSES £30

To start...

Roast Parsnip & Apple Soup (V)

Chicken Liver Parfait with Toasted Brioche and Mango Chutney

Harris Gin cured Salmon Gravadlax with Horseradish Cream, Roast Beetroot and Capers

Confit Duck Leg with Cauliflower Puree, Spiced Red Cabbage, Green Beans and Soy

To follow...

Traditional Roast Turkey with all the trimmings, Roast Potatoes, Brussel Sprouts and Bread Sauce

Pan Seared Sea Bass with Wilted Greens, Beetroot Mash and a Saffron Vinaigrette

Slow Braised Blade of Ross-shire Beef with Mushroom Puree, Broccoli and a Potato terrine

Twice Cooked Pork Belly, Roast Carrots, Pearl Barley and a Cider sauce

Gnocchi Ratatouille with Tomato Sauce, Roasted Chestnut and Dressed Rocket (V)

To finish...

Traditional Christmas Pudding with Brandy Anglaise

Inside-out Apple Crumble with a Mulled Wine Sorbet

Chocolate & Pear Tart with Stem Ginger Ice Cream

3 Piece Scottish Cheese & Oatcakes with Apple, Celery & Chutney

Most items can be adapted to DF/ GF - please ask for assistance



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