

CHRISTMAS DAY MENU

STARTERS

Classic Prawn Cocktail *(gfa)*

Baby and king prawns, Marie Rose, lemon crouton, pickled relish and apple salad

Beetroot Hummus and Marinated Feta *(v, vea, gf)*

Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

Cream of Cauliflower Soup *(ve, gfa)*

Caramelised onion crisps and truffle oil

Slow Cooked Smoked Ham Hough

Lentil and winter vegetable broth, baby leek and parsley

Confit Chicken, Apricot & Pancetta Terrine *(gfa)*

Tarragon aioli, watercress and rocket and sherry vinaigrette

MAIN COURSES

Traditional Roast Turkey *(gfa)*

Apricot and sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and rich turkey jus

Duo of Scotch Beef *(gfa)*

Fillet medallion and slow braised shin, rosemary salt roast carrots, rosemary roast potatoes, and sauce bourguignon - pancetta, red wine, caramelised shallot and button mushroom

Seared Fillet of Sea Trout *(gfa)*

Lemon risotto cake, sprouting broccoli, dill oil, lemon and caviar cream

Celeriac and Wild Mushroom Wellington *(v, vea)*

Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots and potatoes and a herb jus

DESSERTS

Baked Vanilla Cheesecake *(v)*

Honeycomb and mulled berry compote

Salted Caramel and Dark Chocolate Torte *(v, vea)*

Raspberry crumb, berry coulis and clotted cream

Glazed Passion Fruit Delice *(v)*

Passion fruit coulis and coconut ice cream

Traditional Christmas Pudding *(v)*

Brandy sauce

Selection of Scottish Artisan Cheese *(gfa)*

Mull cheddar, Hebridean blue and Morangie brie, house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies



TARBET HOTEL
CHRISTMAS DAY
MENU

