CHRISTMAS DAY
Menu

Homemade Bread with Butter
Haggis Bon Bons

STARTERS

Smoked Haddock, Potato and Leek Chowder
with Croutons
Platter of Melon and Soft Fruits
with Elderflower Sorbet
Prawn and Smoked Salmon Salad
with Bloody Mary Cocktail Sauce and Lemon
Chicken and Goose Liver Pate
with Onion Chutney and French Bean Salad with Cracked Pepper Bannocks
Oriental Style Chicken and Duck Terrine
with Spring Onion, Carrot and Cucumber Salad with Hoi Sin Dressing

MAINS

Traditional Roast Turkey
with Roast Potatoes, Chestnut Stuffing, Chipolatas, Seasonal Vegetables and Cranberry Sauce
Roast Fillet of Scotch Beef
with Potato and Haggis Dauphinoise, Braised Carrots, Onion Gravy and Yorkshire Pudding
Seared Fillet of Salmon
with Colcannon Potato Cake, Troon Langoustine Tails, Lemon Beurre Blanc
Sea Bass with Chorizo and Chickpea Stew
with Roast Peppers and Rioja Wine
Truffled Mushroom Vol au Vant
with Spinach and Toasted Hazelnuts

CHRISTMAS DAY *Menu*

DESSERTS

Christmas Plum Pudding
with Brandy Custard and Ice Cream
Mango Cheesecake
with Coconut Ice Cream and Passion Fruit Coulis
Classic Tiramisu
with whipped Mascarpone, Espresso Coffee and Marsala Wine topped with Chocolate Shavings
Individual Apple Pie
with Fresh Vanilla Custard and Ice Cream
Chocolate and Hazelnut Roche Mousse
with Costley's Ice Cream
Selection of Cheeses
with Chutney, Biscuits and Grapes

TEA/COFFEE AND MINCE PIES

£95 PER PERSON

Merry Christmas

FROM ALL THE STAFF AT HIGHGROVE HOUSE HOTEL