



HIGHGROVE
— HOUSE HOTEL —

Christmas Eve Menu

Three Courses
Tea, Coffee and Mince Pies
£49.50

- Starters -

Classic Prawn and Smoked Salmon Cocktail

Served with Gem Lettuce, Avocado and Marie Rose Sauce

Chicken and Smoked Ham Terrine

Served with Plum and Apple Chutney, Salad and Toasted Sourdough

Platter of Melon and Soft Fruits

Served with Passionfruit Syrup and Pink Grapefruit Sorbet

Mushroom Soup

Served with Dry Sherry and Thyme

Cod, Chorizo and Manchego Cheese Croquettes

Served with a Smokey Tomato Sauce

Lightly Spiced Cullen Skink

With a hint of Green Chilli, Fenugreek and Mace topped with Coriander Croutons



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- Main Courses -

Traditional Roast Turkey

Served with Roast Potatoes, Chestnut
Stuffing, Chipolatas, Cranberry
Sauce and Brussels Sprouts

Pan Fried Fillet of Sea Bass

Served with Jalapeño and Basil
Couscous, Garlic Buttered Langoustine
Tails and Tomato Vinaigrette

Pan Seared Fillet of Loch Fyne Salmon

Served with Savoy Cabbage, Lemon Scented
Potato Gratin and a Dill Butter Sauce

Herb Roasted Breast of Chicken

With Savoury Rice Pilaf, Braised Leeks
and Morel Mushroom Sauce

Roast Sirloin of Scotch Beef

Served with a Timbal of Haggis, Neeps and
Tatties, Caramelised Shallots and Whisky Jus

Duck au Poivre

Pan Roasted Breast of Duckling served
with Carrots, Pomme Puree and Pink
Peppercorn and Brandy Cream Sauce

Vegetable Pithivier

Served with Rocket and Parmesan Salad,
Sautéed Potatoes and an aged
Balsamic Dressing

- Desserts -

Steamed Christmas Pudding

Served with Brandy Custard and
Costley's Vanilla Ice Cream

Apple and Cinnamon Crumble

Served with Sauce Anglaise
and Costley's Ice Cream

Vanilla Panna Cotta

Served with Macerated Cherries, Orange and Kirsch

Chocolate and Amaretto Tiramisu

Served with Dulce de Leche Gelato

Selection of Cheeses

Served with Grapes, Celery, Biscuits and Chutney