



Christmas Day Menu

Starters

Selection of Melon and Soft Fruits
served with Kaffir Lime Leaf Syrup and Passionfruit Sorbet

Prawn and Smoked Salmon Cocktail
served with Gem Leaf Salad, Avocado, Croutons, and Lemon

Chicken Liver and Brandy Parfait
served with homemade Apple and Plum Chutney,
Toasted Brioche

Breaded Chèvre Goats Cheese
On a warm salad of Puy Lentil with Caramelised Red Onion
and Rocket

Highgrove Smokey Fish Chowder
with Smoked Haddock, Loch Fyne Mussels and Fresh Water Prawns
served with Cheddar Rarebit Toast

Intermediate

Frozen Champagne Bellini
Peach Sorbet with Champagne

Main Courses

Traditional Roast Turkey
served with all the Trimmings

Poached Fillet of Salmon
Thermidor
Served with Braised Saffron Rice and a Mustard and Cheddar Cheese Gratin

Medallions of Scotch Beef
served with Potato and Haggis Gratin, Vegetable Hotch Potch
and Devil's Sauce

Pan Fried Fillet of Wild Sea Bass
served with Chorizo Sausage and Jalapeno Pasta Pearls, Basil Oil

Portobello Mushroom and Tarragon En Croute
Stuffed with Garlic Mushrooms, Tarragon Cream Cheese and toasted Pine Kernels, served with
Tomato Confit and House Salad (v)



HIGHGROVE
HOUSE HOTEL

Desserts

Steamed Christmas Pudding
with a Vanilla and Brandy Sauce

Individual Spiced Apple Tart
with a Toffee Crumble served with Sauce Anglaise

Tipsy Laird
Traditional Scottish Trifle with Sherry

Baked Chocolate Tart
With Salted Caramel Popcorn and Costleys Peanut Butter Ice Cream

Selection of Cheeses
Brie de Meaux, Strathearn Blue, Smoked Applewood Cheddar,
Mature Cheddar Cheese and Golden Cross Goats Cheese

Tea or Coffee served with Mince Pies

Served from 12 noon to 3pm and 5pm to 8pm on Christmas Day

£65.00

(Children's menu (under 12) £35.00)