



Ellisland House Hotel *Festive Lunch and Dinner Menu*

Platter of Fruits served with Passion Fruit Syrup and Mango Water Ice

Soup of the Day

Smooth Chicken Liver and Port Wine Pate with Spiced Apple Chutney and Oatcakes

Grilled Chevre Goat's Cheese served with Red Onion Chutney and a Sun Blushed Tomato & Basil Salad

Prawn and Smoked Salmon Cocktail with Gem Leaf Salad, Lemon and Brown Bread

Gratin of Garlic Mushrooms with Tarragon, White Wine, Cheddar Cheese and Smoked Bacon



Traditional Roast Turkey with Sage & Chestnut Stuffing, Chipolatas and Cranberry Sauce

Cajun Spiced Fillet of Salmon with Garlic Prawns, Braised Rice & Curry Sauce

Filletts of Marinated Sea Bream with Fried Potatoes and Chorizo Sausage, Rocket & Parmesan Salad, Balsamic Vinegar and Pesto Sauce

Breast of Chicken served with Leek and Nutmeg Mashed Potatoes, Crispy Bacon and a Pink Peppercorn and Brandy Cream Sauce

Ellisland Cottage Pie, Slow Cooked Beef Ragu with Red Wine, Bay Leaves and Bacon topped with Potato and Celeriac Mash and Brioche Crumbs

Butternut Squash, Sage and Toasted Hazelnut Tartlet with Chilli Flakes and Crumbled Feta Cheese



Steamed Christmas Pudding with Brandy Custard and Vanilla Ice Cream

Warm Apple & Mincemeat Crumble served with Cinnamon Anglaise & Ice-cream

Chilled Vanilla Bean Panna Cotta with Morello Cherries and Almond Biscuits

White Chocolate & Baileys Cheesecake, Berry Compote & Toffee Fudge Ice-cream

Cranberry and Orange Trifle, Mulled Wine Jelly, Chantilly Cream and Milk Chocolate Shavings

Cheeseboard served with Apple Chutney, Arran Oatcakes, Walnuts and Grapes

Two course Festive Menu

£15.95

Three course Festive Menu

£19.95

Available from 1st to 31st December excluding Christmas Eve, Christmas Day, Boxing Day & Hogmanay

Monday to Thursday 12 noon to 2.30pm and 5pm to 9pm

Friday 12 noon to 2.30pm and 5pm to 7pm

Sunday 5pm to close

FOOD ALLERGIES & INTOLERANCE – BEFORE PLACING YOUR ORDER PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS