



## *Ellisland House Hotel* *Christmas Eve Dinner*

Platter of Fruits served with Passion Fruit Sorbet and Mango Coulis

Smoked Haddock, Potato and Leek Chowder

Pressed Ham Hough and Smoked Chicken Terrine served with a Celeriac Remoulade and Mustard Dressing

Grilled Crostin of French Goats Cheese served with Balsamic Roasted Beetroot and Sun Blushed Tomato Salad

Pan Seared Fillet of Silver Sea Bream with Curried Cauliflower Puree, Golden Raisins, Coriander, and Coconut Cream

Gratin of Mushrooms with Garlic and Tarragon topped with Cheddar Cheese



Tomato, Roasted Red Pepper and Basil Soup

Pink Grapefruit Sorbet with Champagne



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

Pan Fried Fillet of Loch Fyne Salmon served on Herb Mashed Potatoes with Steamed Mussels and Chive Sauce

Oven Roasted Five Spiced Duck Breast with Oriental Cabbage, Cashew Nut Rice and a Sesame and Soy Gravy

10oz Sirloin Steak with Celeriac Puree, Mushroom Duxelle and Truffled Red Wine Sauce

Monkfish and Tiger Prawn Curry with Fresh Mango and Coconut served with Rice and Roti

Grilled Breast of Chicken served on a Smoked Bacon and Leek Mash with Battered Black Pudding and Peppercorn Sauce

Goats Cheese, Apricot and Caramelised Red Onion Strudel served with Roast Potatoes and Pecan Nut Salad



Steamed Christmas Pudding with Brandy Sauce and Vanilla Ice Cream

Warm Apple and Mincemeat Crumble served with a Cinnamon Anglaise

Vanilla Bean Panna Cotta with Morello Cherries and Almond Biscuits

White Chocolate & Baileys Cheesecake with Toffee Fudge Ice Cream

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

*£32.50 per person*

*Served from 5pm to 9pm*

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