



Ellisland House Hotel *Christmas Day*

Platter of Fruits served with Passion Fruit Syrup and Mango Water Ice
Ellisland Seafood Cocktail of Prawns, White Crab and Chilli Gambas served with Avocado and Lemon
Home Smoked Muscovado Glazed Duck Breast with Walnut Salad and a Raspberry and Dijon Mustard Vinaigrette

Chicken Liver and Cognac Parfait served with Apple Compote and Oatcakes
Baked Garlic Mushrooms with Fresh Tarragon, White Wine and Cheddar Cheese



Tomato, Roasted Red Pepper & Basil Soup

Or

Pink Grapefruit Sorbet with Champagne



Traditional Roast Turkey with all the Trimmings, Pork, Sage and Onion Stuffing, Chipolatas, Brussel Sprouts with Bacon and Chestnuts and Cranberry Sauce

Glazed Poached Fillet of Loch Fyne Salmon & Tiger Prawns with Wilted Spinach, Petit Pois & Fish Velouté

Roast Rack of Lamb with a Pommery Mustard and Soft Herb Crumb served with Gratin Dauphinoise Potatoes and Fine Beans

Medallion of Scottish Beef Fillet with Truffled Celeriac Slaw, Mushroom Duxelle and Red Wine Sauce
Pan Fried Fillets of Silver Sea Bream with Chorizo Sausage and Peperonata, served with Rose Harissa and Basil Crushed Potatoes

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 Panna Cotta with Orange and Drambuie Compote and Almond Biscuits

White Chocolate & Baileys Cheesecake, Berry Compote & Toffee Fudge Ice Cream

A Selection of Scottish and Continental Cheeses served with Apple Chutney, Arran Oatcakes, Walnuts and Grapes



Tea or Coffee

Costley's Handmade Chocolates and Petits Fours

£65 per person
(Children £35 (under 12))

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