

## *Eilean Dubh's Christmas party menu*

*Available 1<sup>st</sup> to 30<sup>th</sup> December (excluding Christmas day)*

### *Starters*

*Cream of celeriac and apple Soup (v/gf)*

*Highland Cheese Croquettes served with salad and our own*

*Drum Farm Chutney (v)*

*Smoked fish polenta chips with a sweet chilli and lime dip*

*Warm salad of roasted root vegetables with sweet chestnuts and  
spicy roasted pumpkin seeds (vegan)*

*Puff pastry tart of Allanfearn pulled pork with spiced apple jus*

### *Main Courses*

*Roast Black Isle Turkey with all the trimmings*

*Black Isle Beef steak of the day with balsamic roasted vegetables,*

*hand cut local potato wedges and peppercorn sauce (£4.50 supplement)*

*Breast of chicken wrapped in pancetta with a black pudding, apple and potato croquette  
and a honey mustard cream*

*Cajun spiced Pork shoulder ragu, served with sweet potato wedges and  
root vegetable crisps*

*Fillet of steamed cod, cooked in a parcel with Mediterranean vegetables,  
garlic and finished with vibrant green herbs (gf/ df)*

*Risotto of roasted beetroot, apple and garlic with red cabbage and red wine jus (vegan)*

### *Desserts*

*Anne's recipe Boozy Christmas Pudding with brandy cream*

*The Eilean Dubh sticky toffee pudding with hot fudge sauce, served with*

*Black Isle Dairy bourbon vanilla icecream*

*Tangy lemon and lime posset with berry shot and shortbread spears*

*Poached pear clafoutis with salted caramel sauce and Chantilly cream*

*Selection of Black Isle Dairy ice-creams and sorbets*

*2 COURSES £19.95*

*3 COURSES £24.95*