

FESTIVE MENU

AVAILABLE 3RD TILL 24TH DECEMBER
BY PRE-BOOKING ONLY

CHRISTMAS DAY MENU

BOOKING AVAILABLE 12 NOON TILL 2PM.



TAYNUILT
INN



VILLAGE PUB,
KITCHEN & ROOMS

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TAYNUILT
INN



VILLAGE PUB,
KITCHEN & ROOMS

CHRISTMAS

Festive Menu 2019

CHRISTMAS DAY

3 COURSES £34.99pp
£18.99 (under 12)



SMOKED SALMON ROULADE

Award winning smoked salmon filled with hot smoked salmon pate

DUCK BREAST, SWEET POTATO & BLACK PUDDING SALAD

Drizzled with raspberry vinaigrette

CHICKEN AND WILD MUSHROOM SOUP

Topped with garlic croutons

CRISPY FRIED HALLOUMI

Fresh traditional halloumi, crispy fried on cashew nut breadcrumbs served with spiced roasted pepper gigantes beans

ROAST TURKEY BREAST

Wrapped in smoked bacon with stuffing, chipolatas, roast potatoes, buttered sprouts, roasted carrots and rich turkey gravy

LOCAL SALMON FILLET

Served with prawn risotto, tender stem broccoli and champagne sauce

BRAISED LAMB SHANK

Tender 12 hr braised lamb flavoured with rosemary and roasted garlic, served with red cabbage, creamy mash and port wine gravy

PUMPKIN AND SAGE TORTELLONI

Tossed in a creamy white wine, asparagus and parmesan sauce

INDIVIDUAL CHRISTMAS PUDDING

Warm Christmas pudding smothered in brandy sauce

WHITE CHOCOLATE & RASPBERRY MERINGUES

Filled with Chantilly cream and winter fruit compote

HIGHLAND FINE CHEESES MORANGERIE BRIE

Served with red wine and grape chutney and oatcakes

CHERRY FRANGIPANE TART

Topped with creamy Christmas pie ice cream



FESTIVE MENU

2 COURSES - £23.99pp
3 COURSES - £29.99pp



SALT AND CHILLI CHICKEN SALAD*

Crispy fried salt and chilli chicken breast served over pineapple salad

SOUP OF THE DAY

Ask for today's creation

RIPE SCOTTISH BRIE

Deep fried in an oatmeal and rosemary crumb and served with apple ketchup

SEAFOOD CHOWDER

Creamy chowder with chunks of seafood, potato and soft herbs

AWARD WINNING HAGGIS & BLACK PUDDING BON BONS

Served over spiced turnip with whisky mayo

TRIPLE SALMON PATE

Served with baby caper mayonnaise.



TURKEY BREAST

With stuffing, smoked bacon and chipolata sausage. Served over creamy mash with carrots, sprouts, roasters and turkey gravy

GRILLED HADDOCK

Grilled haddock fillet served with creamy mash with a mature cheddar cheese glaze. Served with winter greens

HOMEMADE STEAK PIE

Homemade steak pie served with Maris Piper chips and roasted vegetables

CHICKEN WU LOU*

Tender chicken breast crispy fried and tossed in a Cantonese style sweet and sour sauce served with pineapple rice

SEA BASS AND CHIPS

Crispy panko breaded sea bass fillet served with chips and homemade tartare sauce

PUMPKIN AND SAGE TORTELLONI

Tossed in a creamy white wine, asparagus and parmesan sauce

INDIVIDUAL CHRISTMAS PUDDING

Served warm with brandy sauce

STICKY TOFFEE PUDDING

Smothered in toffee sauce

CHOCOLATE CHEESECAKE

Toasted oat and honey whisky crème fraiche

LEMON POSSET

Served with fruit compote

ASSORTED ICE CREAM

Choose from Dairy Vanilla, Milk Chocolate Swirl, Salted Caramel with caramel ripple and Raspberry Swirl



*(Dish can be prepared with crispy vegan nuggets)