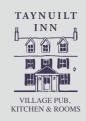
FESTIVE MENU AVAILABLE 3RD TILL 24TH DECEMBER BY PRE-BOOKING ONLY

CHRISTMAS DAY MENU BOOKING AVAILABLE 12 NOON TILL 2PM.



TAYNUILT INN TAYNUILT ARGYLL PA35 1JN

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Festive Menu 2019



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)