



Uig Hotel

Glass of prosecco or mulled wine

Spiced lentil soup (vg)(gf)

Roast field mushroom stuffed with maple & thyme whipped vegan feta, chestnut puree, semi dried cherry tomato & spinach, walnut crumb, romesco sauce, rocket (vg)(gf)

Wild game bird terrine, salsa verde, homemade rosemary & sea salt oatcakes, winter spiced fruit chutney, dill pickle, dressed leaves (gf)

Cold smoked salmon filled with salmon mousse & prawn marie rose, pickled cucumber, tomato & basil salsa, candied lemon, bread shards (gf)

Roast turkey breast & leg, pork & sage stuffing, roast potatoes, honey roast carrots & parsnips, sprouts, pigs in blankets, turkey gravy (gf)

Pan roasted haunch of venison, haggis & chestnut potato presse, mulled wine braised red cabbage, sprouts, carrots, red wine jus

Fillet of sea bream, lemon & herb new potatoes, pickled samphire, brown shrimp & langoustine bisque, braised leeks (gf)

Wild mushroom & vegan haggis wellington, roast potatoes, roasted & pureed carrots, crispy kale, sprouts, spiced redcurrant jus (vg)

Christmas pudding cheesecake, brandy snap, hazelnut, orange

Winter fruit pavlova, vegan Chantilly cream, raspberry coulis (vg)

Dark chocolate brownie, hazelnut praline, chocolate crumb, vegan vanilla ice cream (vg)

Trio of Scottish cheeses, homemade oatcakes, chutney, celery (gf)

Tea/coffee and sweet mince pies

£44.95 for 3 courses or £39.95 for 2 courses