

# Christmas

AT THE UIG HOTEL

❖ Glass of prosecco or mulled wine

## STARTER

- ❖ Winter spiced cauliflower soup, homemade bread, whipped butter (vg)(gf)
- ❖ Ham hough & pistachio terrine, festive fruit chutney, pickled shallots, baby apples, crispy capers, sea salt & rosemary oatcakes (gf)
- ❖ Stuffed field mushroom, vegan feta cheese, thyme & maple syrup, semi-dried cherry tomatoes, spinach, spiced apple & cranberry sauce, balsamic fig reduction (vg)(gf)
- ❖ Cold smoked salmon, prawn Marie Rose, avocado puree, confit cherry tomato, crispy bread shards, dressed leaves

## MAIN

- ❖ Roast turkey breast & leg, pork & sage stuffing, roast potatoes, honey roast carrots & parsnips, sprouts, pigs in blankets, turkey gravy (gf)
- ❖ Pan-roasted haunch of Highland venison, dauphinoise potato, red cabbage braised in mulled wine, charred sprouts, winter vegetables, port sauce (gf)
- ❖ Pan-fried fillet of sea bass, smoked butter & chive mash, citrus glazed tenderstem broccoli, spiced tomato hollandaise, vegetable crisps (gf)
- ❖ Wild mushroom, sweet potato & cranberry wellington, roasted potatoes & root vegetables, seared beetroot & sprouts, candied walnuts, spiced red wine jus (vg)

## DESSERT

- ❖ White chocolate, cherry and croissant bread & butter pudding, brandy crème Anglaise
  - ❖ Christmas pudding cheese cake, charred orange, hazelnut praline
  - ❖ Fruits of the forest panna cotta, mango sorbet, raspberry coulis, brandy snap
  - ❖ Dark chocolate brownie, winter berry compote, chocolate crumble, vegan vanilla ice cream (vg)
- ❖ Trio of Scottish cheeses with homemade oatcakes, chutney and celery (gf)

## TO FINISH

- ❖ Tea or coffee with a sweet mince pie

3 courses - £39.95 / 2 courses - £34.95

Served from 1st December 6pm - 8pm  
Please book in advance (at least one day prior)