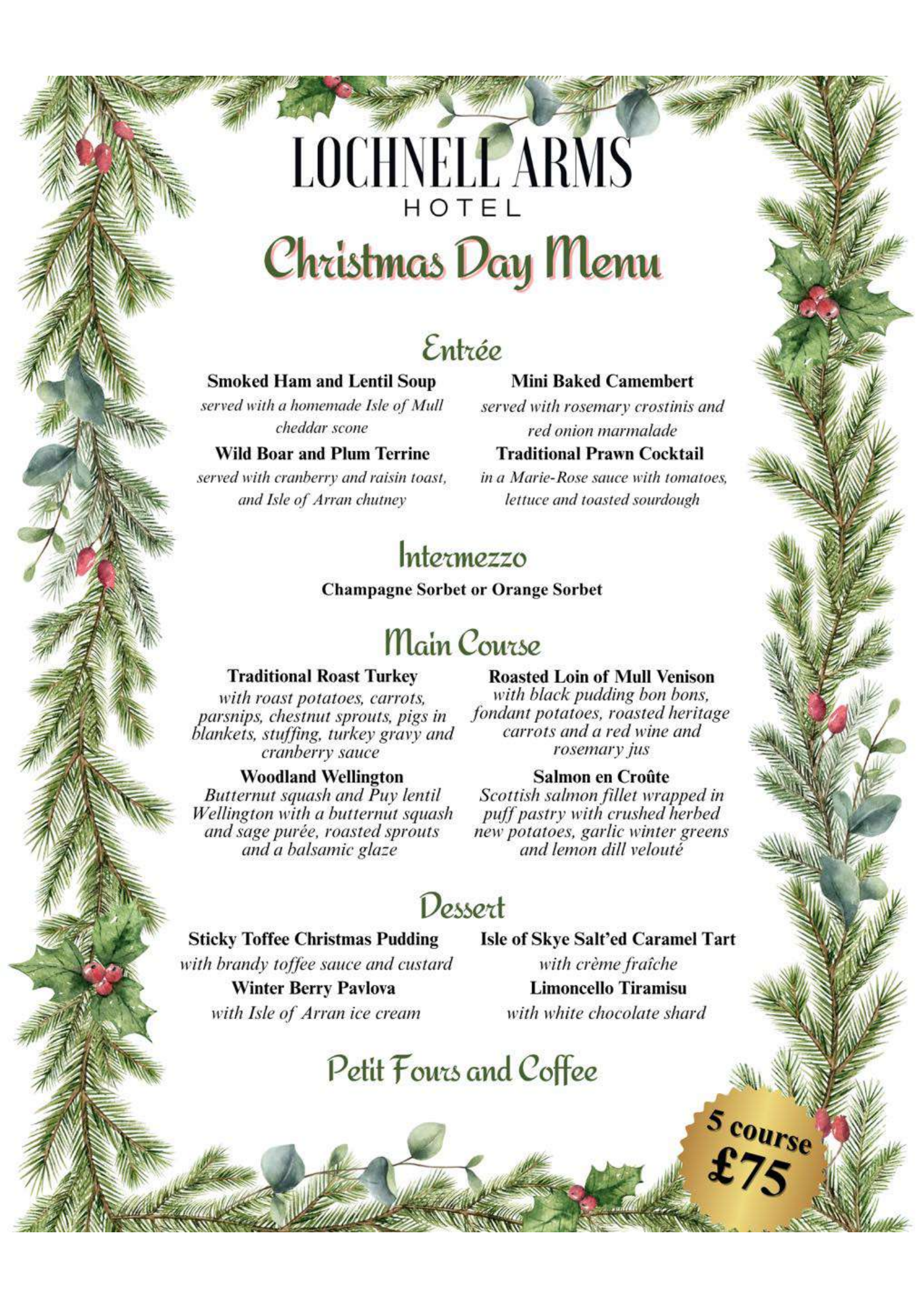




LOCHNELL ARMS

HOTEL

Christmas Day Menu

Entrée

Smoked Ham and Lentil Soup

*served with a homemade Isle of Mull
cheddar scone*

Wild Boar and Plum Terrine

*served with cranberry and raisin toast,
and Isle of Arran chutney*

Mini Baked Camembert

*served with rosemary crostinis and
red onion marmalade*

Traditional Prawn Cocktail

*in a Marie-Rose sauce with tomatoes,
lettuce and toasted sourdough*

Intermezzo

Champagne Sorbet or Orange Sorbet

Main Course

Traditional Roast Turkey

*with roast potatoes, carrots,
parsnips, chestnut sprouts, pigs in
blankets, stuffing, turkey gravy and
cranberry sauce*

Woodland Wellington

*Butternut squash and Puy lentil
Wellington with a butternut squash
and sage purée, roasted sprouts
and a balsamic glaze*

Roasted Loin of Mull Venison

*with black pudding bon bons,
fondant potatoes, roasted heritage
carrots and a red wine and
rosemary jus*

Salmon en Croûte

*Scottish salmon fillet wrapped in
puff pastry with crushed herbed
new potatoes, garlic winter greens
and lemon dill velouté*

Dessert

Sticky Toffee Christmas Pudding

with brandy toffee sauce and custard

Winter Berry Pavlova

with Isle of Arran ice cream

Isle of Skye Salt'ed Caramel Tart

with crème fraîche

Limoncello Tiramisu

with white chocolate shard

Petit Fours and Coffee

**5 course
£75**