



ROYAL HOTEL, PORTREE

CHRISTMAS MENU

AVAILABLE FROM 6TH TO 23RD DECEMBER 2021

2 COURSES £25.00 3 COURSES £31.00

STARTERS

Leek & Potato Soup or Cullen Skink – served with freshly baked petit pain (GF available)

Brie and Cranberry Filo Parcels – roasted pinenut butter and crispy salad (V)

Hot and Cold Smoked Salmon – with seasonal salad, orange slice & cranberry jelly (GF)

Duck and Orange Pate – served with melba toast and roasted figs

MAINS

Traditional Roast Turkey or Silverside Beef – with all the trimmings (GF available)

Pan Roasted Fillet of Sea Trout – served with braised greens, wild mushroom arancini (Supp £5.00)

Maple Glazed Leg of Duck – with roasted root vegetables, crushed potatoes (GF)

Sweet Potato & Red Onion Marmalade Tart – caramelized onion and mixed seeds (V) (VE) (GF)

DESSERTS

Traditional Christmas Pudding – with Cointreau custard

Orange & Cinnamon Posset – with warm vanilla shortbread

Ice Cream Sundae – served with whipped cream, curled dark chocolate (V)

Chocolate Pecan Honeybun – with ice cream (GF) (VE) (V)

Food allergies – Please speak to our waiting staff about your requirements, although due care has been taken, small bones maybe found in fish dishes.

Wishing all our customers a very Merry Christmas and a Happy New Year

Telephone 01478 612525 or email reservations@royalhotel.scot to make a booking

Children under 12 years ½ price