

Dunavon House Hotel

Festive Menu 2018

Starters

Curried Parsnip & Apple Soup

Onion Bhaji & Bread Roll

Trio of Breaded Cheese

Goats Cheese, Brie & Mozzarella with Cranberry Chutney & Salsa Verde Salad

Ham Hock & Black Pudding Terrine

Toasted Brioche & Piccalilli

Thai Fish Cakes

Stir Fry Asian Vegetables, Coconut & Chilli Dip

Main Courses

Roast Turkey & Honey Glazed Gammon

*Roast Potatoes, Skirlie Sausage Roll, Kilted Chipolatas,
Seasonal Vegetables, House Gravy*

Slow Braised Lamb Shank

*Roasted Peppers, Jalfrezi Sauce, Wild Rice,
Mini Garlic & Coriander Naan*

Roast Salmon

*Wrapped in Parma Ham, New Potatoes, Broccoli,
Baby Spinach, Poached Egg & Herb Hollandaise*

Wild Mushroom & Asparagus Risotto (v)

Poached Hens Egg & Parmesan Tuile

Desserts

Mississippi Mud Pie

Chocolate Sable, Mint Chocolate Crisp, White Chocolate Ganache

Cranachan Parfait

Raspberry & Mint Compote, Butter Shortbread

Spiced Ginger Sponge

Lemon Curd Ice Cream, Mulled Cider Drizzle

Cheese Board

Miller Damsil Biscuits, Autumn Fruit Chutney

Tea / Coffee

Hand Crafted Petit Fours

2 Courses £24.95 per person

3 Courses £29.95 per person

*Booking & £10 Non-Refundable Deposit Per Person
Required*

*Pre-Order Required Minimum 48 Hours in Advance
Available Monday 3rd – Monday 24th Inclusive*

*Some of Our Dishes May Contain Allergens - Information Available upon Request
Dietary Requirements Can be Accommodated Given Prior Notice*