

# Christmas

## MENU

### SOUPS

- ✓ **Soup of the Day**  
served with crusty bread & butter
- ✓ **Seafood Tomato Passata**  
blended mussels, salmon, squid & prawns bound in a thick herb scented tomato passata with a hint of chilli with toasted garlic bread

### FRUITS

- GF VE ✓ **Classic Fruit Salad**  
strawberries, kiwi, apple, orange, grapes, melon & banana
- GF VE ✓ **Fresh Honeydew Melon**  
garnished with sliced orange & with a satsuma syrup
- GF ✓ **Serrano Ham & Melon**  
garnished with sliced orange & with a satsuma syrup

### APPETISERS

- GF ✓ **Smoked Salmon & Cucumber**  
with zingy horseradish, dill, cream cheese & fresh lemon
- ✓ **Haggis, Neeps & Tatties**  
a traditional combination with a whisky onion sauce
- VE ✓ **Japanese-style Panko Cutlets**  
breaded cutlets with herbed vegetable stuffing on a pear salad, with a sweet garlic relish and soy sauce
- GF VO ✓ **Crispy Potato Skins & Cream Cheese**  
served with chimichurri salsa & garlic mayonnaise
- ✓ **Breaded French Brie & Mushrooms**  
with chutney made with red currants & sweet mangoes
- ✓ **Wood Pigeon & Black Pudding**  
pan seared wood pigeon served on black pudding with caramelised onion & balsamic rocket leaves
- ✓ **Chicken Liver Paté**  
smooth homemade paté with toasted garlic bread
- ✓ **Serrano Ham & Grilled Halloumi**  
served with olives, houmous, salad & toasted garlic bread
- ✓ **Classic Prawn Cocktail**  
juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, with toasted garlic bread
- GF ✓ **Sweet Chilli Chicken Skewers**  
coated in a sweet chilli sauce with a hot garlic chutney
- ✓ **Tempura of Tiger Prawns**  
six tiger prawns accompanied by a thai soy & ginger relish vegetarian option available

### TOSSED SALADS

Served with Toasted Garlic Bread

- ✓ **Chargrilled Chicken Caesar**  
classic caesar with herbed cherry tomatoes & parmesan
- ✓ **Fresh Flaked Salmon**  
flaked salmon, rocket, potatoes in olive tapenade dressing
- VE ✓ **Herbed Vegetable Tempura**  
with soy & ginger dipping sauce, trio leaf salad, peppers, tomatoes, cucumber, celery & carrot, oil & vinegar dressing
- ✓ **Crispy Chicken Goujons**  
on a trio leaf salad with peppers, cherry tomatoes, cucumber, celery & carrot salad in oil & vinegar dressing
- ✓ **Apple & Goat's Cheese**  
with onion marmalade on trio leaf salad with peppers, tomatoes, cucumber, celery, carrot, oil & vinegar dressing
- ✓ **Halloumi, Grilled Peppers & Houmous**  
trio leaf salad with peppers, cherry tomatoes, cucumber, celery & carrot in sweet honey dressing

### Terms & Conditions

\*Three Courses: One Starter, One Main Course, One Dessert. \*\*£19.95 for Children aged 4-12 years. Children aged 3 or below eat free. Please ask for Children's menu. Please note that one Grand Cheese Platter is served between two people.  
1: Bookings requested / enquired / held provisionally, either by email, personally or over the telephone, will be automatically cancelled after 14 days, if they are not confirmed with an advance payment of at least 50% of the total booked amount, by a valid & acceptable mode of payment. 2: A Full Payment of Balance is required by a minimum of Eight Weeks prior to the event, along with final number confirmed guests and complete with contact details of the person booking for the event. 3: Any request for amendment (addition or reduction) in the number of guests or cancellation of booking, should be notified, in writing or in person, within a minimum of eight weeks prior to the event. Failure to do so will result in full charge being levied. 4: Acceptance of any request for amendment (addition or reduction) in the number of guests is subject to availability and approval of the event management of Royal Highland Hotel. 5: All deposits and payments are non-refundable and non-transferable, and cannot be used for any other goods or services. 6: In the event of Royal Highland Hotel having to cancel the booking / event for any unforeseen reason, a full refund shall be made and the amount shall be returned in the same manner as the deposit was accepted while confirmation of the booking. 7: Table & Seating Plan request is subject to availability and approval of the event management of Royal Highland Hotel. 8: Any other Promotional Voucher(s), unless related to the event / function, if any, shall NOT be accepted for any redemption in conjunction to the amount payable for the booking or for any other goods or services during the event / function.  
Disclaimer: Whilst every care has been taken to ensure the enclosed information is accurate at the time of publication, unforeseen circumstances may dictate amendments. Royal Highland Hotel reserves the right to make such / any amendments without prior notice. Prices are subject to change without notice.

3 COURSES £49.95 ADULT\* £19.95 CHILD\*\*  
ENJOY A GLASS OF BUBBLY ON ARRIVAL!

## Festive Roast Turkey



with all the traditional festive trimmings!

### STEAKS

Gluten Free Options Available

- ✓ **Fillet Steak 8oz**  
with roast cherry tomatoes, mushrooms, onion rings, chunky chips & coleslaw
- ✓ **Sirloin Steak 10oz**  
with roast cherry tomatoes, mushrooms, onion rings, chunky chips & coleslaw
- ✓ **Charred Ribeye Steak 225g**  
with onion rings, mushrooms, roasted cherry tomatoes & chunky chips
- ✓ **Grilled Gammon Steak**  
topped with fried egg & pineapple, served with chunky chips, peas & onion rings
- ✓ **Grilled Minute Steak 180g**  
delicate prime meat with onion rings, mushrooms, roasted cherry tomatoes & chunky chips
- ✓ **Steak Sauces**  
Peppercorn Mushroom & Onion  
Smoked Barbecue Blue Cheese

### ASH SPECIALITIES

Served with Selected Fresh Market Vegetables

- ✓ **Seared Breast of Duck**  
finished with a kumquat & rosemary jus on a rosti of celeriac & mash
- ✓ **Lamb Shank**  
with a rich rosemary jus on herbed mashed potatoes
- GF ✓ **Pan Seared Seabass & Samphire**  
with chorizo, garlic cherry tomato & red onion on butter mash with samphire & chive sauce
- ✓ **Cannon of Venison Saddle**  
served on a herbed & buttered mash with a redcurrant & port jus accompanied by a red onion marmalade

### MAIN COURSES

Served with selected Fresh Market Vegetables

- ✓ **Goat's Cheese & Brie Sizzler**  
grilled goat's cheese & breaded brie with tomato, apple & roast vegetables, with rice & hot sweet onion chutney
- ✓ **Chicken Balmoral**  
chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash
- GF ✓ **Salmon Fillet**  
with creamy asparagus mash with chive butter sauce
- GF ✓ **Bacon 'Kilted' Haddock**  
haddock wrapped in smoked bacon, baked in french mustard & lemon juice, with a cream chive sauce
- GF VO ✓ **Thai Green Curry**  
Vegan · Chicken · Tiger Prawn (8)  
bamboo shoots with rice & a crispy popadum
- ✓ **Sizzling Chicken Tikka**  
on a hot sizzling plate with sautéed vegetables, with rice, rich indian gravy, salad, popadum & fruit chutney
- GF ✓ **Glenmorangie Chicken**  
with a malt whisky & onion cream sauce & timbale of rice
- GF VO ✓ **North Indian Curry**  
Vegetarian · Chicken Tikka · Tender Beef  
with a timbale of rice, fruit chutney & crispy popadum

### HIGHLAND FAYRE

- ✓ **Haggis, Neeps & Tatties**  
a traditional combination with a whisky onion sauce
- ✓ **Beef Steak Pie**  
topped with a puff pastry lid, with chunky chips & peas
- ✓ **Spiral Sausage & Butter Mash**  
with sautéed onions, rosemary wine jus & crispy onion rings
- ✓ **North Sea Haddock & Chips**  
in guinness batter; with home made tartare sauce, chunky chips, garden peas & fresh lemon
- ✓ **Chicken & Mushroom Pie**  
in a creamy white wine sauce, topped with a puff pastry lid, served with chips & peas
- ✓ **Asparagus & Vegetables**  
in a creamy tomato sauce, topped with a puff pastry lid and served with chunky chips & peas
- VO ✓ **Scotch Beef & Cheese Burger**  
Goat's Cheese & Vegetable Burger  
scotch beef slider in a toasted brioche bun with cheddar cheese, lettuce, rocket, tomatoes, red onion, mayonnaise & relish with chunky chips, crispy onion rings and coleslaw

### PASTAS & RISOTTOS

Served with Toasted Garlic Bread & Parmesan Cheese  
Gluten Free Options Available

- ✓ **Classic Penne Carbonara**  
penne in a bacon & mushroom white wine cream sauce
- ✓ **Broccoli & Blue Cheese**  
in a cream sauce over penne pasta
- VE ✓ **Crumb Mushroom Arrabiata**  
in a garlic, tomato & red chilli pepper sauce with penne pasta topped with five breaded mushrooms
- ✓ **Tiger Prawn & Smoked Bacon**  
six tiger prawns & bacon in creamy mushroom sauce over penne
- ✓ **Chargrilled Chicken Fillet Pesto**  
italian tomatoes, pesto pinenuts, rocket on penne pasta
- ✓ **Green Pea & Mushroom Risotto**  
in thyme infused cream sauce
- ✓ **Seafood Risotto**  
four tiger prawns with blended mussels, salmon, squid & atlantic prawns in a green pea risotto

### PUDDINGS & CHEESE

- ✓ **Baba au Rhum Cake**  
infused in dark rum syrup warm with vanilla ice cream
- ✓ **Crème Brûlée**  
chilled with caramelised topping and our own shortbread
- ✓ **Bailey's Rich Dark Chocolate**  
in smooth dark chocolate terrine with bailey's sauce & chocolate ice cream
- VO ✓ **Hot Banana Fritter Surprise**  
with coconut ice cream, coconut flakes & butterscotch sauce
- VE ✓ **Iced Raspberry & Drambuie Parfait**  
pooled in a fresh raspberry coulis
- ✓ **Famous Sticky Toffee Pudding**  
with lashings of hot treacle sauce & vanilla ice cream
- ✓ **Grand Cheese Fest**  
scottish & continental cheeses, with grapes, apples, celery, red onion, olives & houmous, mixed crackers, scottish oat cakes and a sweet mango & fruit dip
- ✓ **Ice Cream & Banana Explosion**  
trio of ice cream with pistachios & belgian chocolates in a brandy snap basket
- ✓ **Strawberry Shortbread Sundae**  
strawberry & vanilla ice cream, strawberry jam, shortbread, raspberry coulis, whipped cream & fresh strawberries
- ✓ **Chocolate Caramel Sundae**  
chocolate & vanilla ice cream, millionnaire's caramel shorties, toffee & chocolate sauce, whipped cream & chocolate drops

**Christmas Pudding**  
with brandy sauce

Merry  
Christmas  
and a  
Happy  
New Year



Note: Due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our menu items along with eggs. Please inform your server if you have any allergies or special dietary requirements.

Our prices all include VAT.

Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more.

\*Last food orders: Please ensure complete food orders are placed by 9.30pm as the kitchen closes promptly