

# Christmas Day Lunch

At The Royal Marine Hotel

## **Balsamic Glazed Pressed Pork Belly**

With Cherry Apples, Apple Crisps and a spiced Apple Puree

## **Escabeche of Jumbo Scampi Tails & Confit of Loch Salmon**

With Watercress, roasted Lemon, baby Capers and Yoghurt Salad

## **Carpaccio of Candied Garden Beetroot**

With pickled Vegetables, Cucumber Jelly and a Blue Cheese emulsion

## **Roast Potato, Carrot & Ham Hough Soup**

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## **Roast Crown of Free Range Turkey**

With Chipolatas, Sage and Onion stuffing, Cranberry sauce,  
Creamed Chestnut Sprouts, Roast and New Potatoes

## **Medallion of Aberdeen Angus Beef Fillet**

With Carpaccio of braised Ox Cheek, smoked Cheese and Horseradish Rarebit,  
Tea smoked Leeks and a Red Wine & Madeira Jus

## **West Coast Monkfish Tails**

Lightly grilled and served with steamed Pak Choi, peppered  
Brown Shrimps and a Parsnip foam

## **Potato Mille Feuille**

With Parmesan, Beef Tomatoes, Spinach and Soft Poached  
Caithness free range Egg, finished with a Chestnut Oil

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## **'Our Own' Traditional Christmas Pudding**

With Brandy Anglaise

## **Rich Dark Chocolate & Hazelnut Praline Profiteroles**

## **Banana & Bailey's Mousse**

With Toasted Nut Brittle

## **Selection of Highland Cheeses with Oatcakes**