Royal Dunkeld Hotel

Festive Menu

3 courses £26.95
2 courses £20.95
1st-23rd December

Starters
Warming Parsnip, Parmesan and Chilli soup
Seared King Prawn with cauliflower pakora dressed in curry oil
Ham Hock sous vegetable terrine with crusty bread

Main Course
Grilled Polenta with a mushroom and tomato bouillabaise
Hake fillet with savoy cabbage and smoked bacon in a mushroom shallot and tarragon cream sauce served with rosti potatoes
Traditional turkey dinner with a crumble topping, pigs in blankets and turkey gravy served with all the trimmings
Rosemary and Thyme crusted rack of lamb with dauphinoise potatoes, roasted vegetables and a lamb jus

Desserts
Traditional Christmas Pudding served with a Brandy sauce
Traditional Fruit Sherry Trifle
Homemade Espresso and chocolate Baked Alaska

Tea /Coffee