

Royal Dunkeld Hotel

Festive Menu

3 courses 3courselit@github.com:Eli-Nathan/Royal.gites £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