

FESTIVE MENU

JACOBITE
— RESTAURANT —
Ben Wyvis

AVAILABLE DECEMBER 1ST - 24TH SERVED FROM 12.00-19.30

1 COURSE £20.95

2 COURSES £24.95

3 COURSES £28.95

Tomato and Basil Soup (df) (gf) (v)

Served with a crusty roll (gf bread available)

Duck Liver and Orange Pate (gf) (df)

Served with Toasted Ciabatta, Salad, and an Apple and Plum Chutney

Smoked Salmon Salad (gf)

With Pickled Cucumber and a Prawn and Chilli Mousse

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Roasted Crown of Turkey (gf & df available)

Roast Potatoes, Pigs in Blankets, Onion and Herb Stuffing, Seasonal Vegetables and Pan Gravy

Slow Cooked Brisket of Beef (gf & df available)

Roast Potatoes, Garlic Sauteed Vegetables and a Peppercorn Sauce

Pan Fried Fillet of Sea Bass (gf) (df)

Lightly Spiced Mediterranean Vegetables, Sauteed Potatoes and a Pesto Dressing

Sweet Potato and Chickpea Loaf (ve) (gf)

Potatoes, Seasonal Vegetables and a Caramelised Onion Gravy

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Traditional Christmas Pudding (v)

Served with Brandy Sauce

Raspberry and White Chocolate Roulade (v) (gf)

Raspberry Sorbet and Fresh Berries

Trio of Ice Cream (v) (gf & df available)

Vanilla, Strawberry and Chocolate

If you suffer from any food allergies or intolerances please inform your server upon placing your order. While we don't use nuts in these dishes unless stated, we can't guarantee there are no nut traces.

(GF) GLUTEN FREE (V) VEGETARIAN (DF) DAIRY FREE