CHRISTMAS DAY LUNCH

Please speak to a staff member regarding any dietary requirements.

DAFFODIL
HOTEL & SPA

STARTERS

HIGHLAND GAME TERRINE
toasted brioche, celeriac remoulade, aged balsamic

SMOKED MACKEREL & LEMON MOUSSE
pickled fennel, sourdough croutes, herb salad

GOATS CHEESE ROULADE
candied walnuts, celery, compressed cherry tomato, truffle honey

WILD MUSHROOM RISOTTO
parmesan & winter truffle

INTERMEDIATE

PARSNIP & HONEY VELOUTÉ

MAINS

ROAST FREE RANGE TURKEY
Pigs in blankets, apricot stuffing, roast potatoes, roast root vegetables, sprouts, turkey jus

PAN ROASTED WILD HALIBUT
creamed potatoes, savoy cabbage & pancetta, beetroot infused chicken sauce

ROAST SADDLE OF HIGHLAND VENISON
creamed potatoes, caramelised onions, parsnip purée, bramble jus

CRANBERRY & NUT ROAST
apricot stuffing, roast potatoes, roast root vegetables, sprouts, vegetable jus

DESSERTS

HOMEMADE CHRISTMAS PUDDING
brandy sauce anglaise, cinnamon tuille

EGG NOG BRÛLÉE
orange shortbread

BAILEYS & WHITE CHOCOLATE CHEESECAKE
salted caramel ice cream

SELECTION OF BRITISH FARMHOUSE CHEESE
fig chutney, fruit & nut loaf, artisan biscuits

Tea, coffee & warm mince pies