

STRATHMORE
HOTELS

Nethybridge

CHRISTMAS DAY LUNCHEON

Served at 12pm or 3.15pm

Please book your table with Reception, limited spaces
available for each time slot

Adults £49.50

Children 8-15 years - £25.50

Children under 8 years - children's menu available

Menu

SOUP

Roasted Vine Tomato Soup (Vegan, GF)
Chilli oil

STARTER

Ham Hock Terrine (GFA)
Pressed ham hock terrine, mustard seed,
Bramley apple sauce, mixed salad leaves,
Walker's oatcakes

MAIN COURSE

Traditional Basted Breast of Turkey (DF)
Chef's homemade locally sourced force meat
with apricots, parsley and chives, chipolata,
honey roast root vegetables, brussels sprouts,
natural turkey jus

DESSERT

Traditional Christmas Pudding
Brandy sauce, mulled wine berry compote

Tea, coffee and Mince Pies

Vegan and GF Menu

SOUP

Roasted Vine Tomato Soup
Truffle oil and GF Bread

STARTER

Roasted Vegetable Tian
Roasted aubergines, courgettes and peppers in a
tomato sauce, balsamic glaze

MAIN COURSE

Vegetarian Moroccan Tagine
Butternut squash, sweet potato, aubergine,
courgette, chick peas & apricot, tomato based
sauce, roasted new potatoes

DESSERT

**Raspberry and Almond Frangipane Tart
(DF)**
Fruit coulis, Brandy sauce, almond milk

Tea, coffee and Mince Pies (DF)

Food allergies and intolerances - before
ordering please speak to a member of our staff about your requirements

Nethybridge Hotel
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