



## RED HOUSE HOTEL

FESTIVE DINNER MENU - December 2010

4 Courses and Cafetiere Coffee ~ £27.00

### To Start

#### *Melon and Cranberry Terrine*

*Slices of melon with cranberries in a cranberry jelly served with a fruit coulis.*

#### *Smoked Trout and Salmon Mousse*

*A light mousse made with trout and salmon from the smokehouse at Achiltibuie.*

#### *Duck and Pistachio Terrine*

*Strips of duck leg with pistachio nuts slow-cooked and served on a bed of mixed leaves with an orange dressing.*

#### *Chef's Salad*

*Quails' eggs, cherry tomatoes, croutons and olives on a bed of leaves topped with a lemon and cracked pepper dressing.*

#### *Red House Mushrooms*

*Grilled flat mushroom topped with Gruyere and Red Leicester cheese with cream and herbs.*

*All the above starters are served with freshly baked rolls*

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*Soup of the day*

*Or*

*Sorbet*

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Main Course

*Our Chef's Dish of the Day*

*Changed daily taking advantage of seasonal produce.*

*Roast Turkey*

*Roast turkey served with stuffing and a cabbage and bread sauce parcel.*

*Fish Pie*

*A selection of fish in a white wine and parsley sauce, topped with a spring onion mash.*

*Vegetarian Dish*

*Mushrooms, pine nuts, leeks and Gruyere cheese en crouete served with a tomato and roasted garlic sauce.*

*Breast of Guinea Fowl*

*Baked breast of guinea fowl served with a lettuce and pea fricassee.*

*Fillet of Beef (£3.50 supplement)*

*Grilled fillet of local beef served with a mushroom, cream and brandy sauce and chunky chips.*

*All main courses are served with a selection of seasonal vegetables.*

*~ Home-made Puddings ~*

*A selection of wickedly delicious puddings*

*or*

*A selection of British cheeses served with biscuits, celery and grapes.*

*Cafetiere coffee (or tea if preferred) with a chocolate mint crisp.*

