



RED HOUSE HOTEL

FESTIVE LUNCH MENU - Christmas 2010

3 Courses and Coffee with home-made shortbread biscuit ~ £18.95

Roasted Sweet Potato Soup
Served with coriander crème fraîche.

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.

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

All the above starters are served with freshly baked rolls

Main Course

Traditional Roast Turkey
Succulent local turkey accompanied by traditional trimmings

Oven-baked Lamb Shank
Lamb shank baked slowly with mint and rosemary and served with a red wine jus.

Oven-baked Salmon
Oven-baked supreme of salmon with Kohl Rabi remoulade.

Vegetarian Dish
Mushrooms, pine nuts, leeks and gruyere cheese en crouete served with a tomato and roasted garlic sauce.

All main courses are served with potatoes and fresh seasonal vegetables.

Festive Puddings

Boozy Christmas Pudding
A perfect description.

Alan's Fantastic Chocolate Cake
A rich chocolate mousse-like cake served with a compote of fresh fruits and crème fraîche.

Ice Cream Trio
Three scoops of locally-made ice cream topped with crushed amaretti biscuits.

Pistachio and Orange Brulee
A rich caramelised custard made with pistachio and oranges served with a compote of oranges.

Coffee with home-made shortbread.