royal hotel

Merry CHRISTMAS AND HAPPY NEW YEAR!

3 COURSE MENU - £40.00 PER PERSON OR 2 COURSE - £30.00
AVAILABLE FROM 3RD TO 22ND DECEMBER
To make a reservation, please phone 01478 612525 or email reservations@royalhotel.scot

STARTERS

SOUP OF THE DAY (GF) (V) Served with a crusty roll.

PAN FRIED SCALLOPS With Stornoway black pudding & truffle oil.

VENISON AND BEEF SHIN TERRINE (GF) With red onion chutney.

SWEET POTATO, CHESTNUT AND CRANBERRY FILO PASTRY PARCELS Served with red onion chutney on a bed of rocket.

MAIN COURSES

TRADITIONAL ROAST TURKEY With all the trimmings.

PAN FRIED SOLE Served with caper sauce, roasted vegetables and potatoes.

CARROT WELLINGTON WITH SPICED MARMALADE (V) (VE) Wrapped in a puff pastry case.

LAMB LOIN CHOPS served with mint sauce, winter vegetables on a bed of crushed potatoes.

STUFFED CHICKEN FILLET Stuffed with pork and herb stuffing wrapped in pancetta, with all the trimmings.

SWEETS

TRADITIONAL CHRISTMAS PUDDING (GF) With a brandy sauce or vanilla ice cream.

DOUGHNUT AND APPLE CHEESECAKE (V) served with slices of fruit and cream.

CHERRY CRUMBLE served with ice cream.

TRIO OF SORBETS (DF) (GF) (VE)

Food allergies and intolerances- before ordering please speak to our staff about your requirements.
Although due care has been taken, small bones may be found in your fish dish.

Wishing all our customers a very Merry Christmas and Happy New Year

