

Christmas Day 2023

We wish you all a very
Merry Christmas

A glass of Portuguese
Sparkling Rose on arrival

Canapes

Starters

The Butchers Arms Fishcake

Our famously tasty fishcake made with salmon, smoked haddock, cod, haddock, prawns served with a delicious wholegrain mustard sauce, mixed dressed salad and topped with parmesan crisp

Garlic King Prawns

Sautéed in a sizzling light garlic butter with parika

Duo of Salmon

UIG Lodge Isle of Lewis Smoked salmon, salmon mousse, Keta caviar in a light dill horseradish soft cheese, pickled cucumber and seasoned crispy toast

Smoked Duck Salad

Served with mixed leaves, orange segments, candied walnuts, pomegranate seeds, pomegranate molasses, artichoke and crispy croutons

Smoked Chestnut Mushrooms en Croute (v)

Creamy smoked mushrooms on abrioche toast with a poached hen's egg and rocket

Mains

Lemon Sole Mornay

Fillet of lemon sole topped with a light cheese sauce with a side dish of dauphinoise potatoes and seasonal vegetables

Roast Turkey

Free range turkey with roast potatoes and all the traditional accompaniments

Tournedos Rossini

A delicious dried aged fillet beef tournedos, pan fried and rested on a brioche crouton topped with paté, mushroom, Madeira, brandy served with and dauphinoise potatoes

Saddle of Venison

Bed of red cabbage with dauphinoise potatoes and a rich venison jus

Festive Nut Roast (v)

Cranberry, pistachio nuts served with roast potatoes and vegetarian gravy

All served with seasonal vegetables

Desserts or Cheese

Coffee or tea

Filter coffee and mince pie

If you suffer from any allergies please ask for guidance when ordering. Our products may contain nuts or traces of nuts. Please note that a 10% service charge is added onto all bills and please be assured that it is paid directly to the staff.

£150 Adults

£75 children under 12

plus 10% service charge

ALL MENUS ARE SUBJECT TO CHANGE