



CHRISTMAS EVE MENU

STARTERS

Roasted chestnut velouté

Hog roast & apple pate, brioche toast

Smoked applewood souffle

MAINS

Pan roasted chicken supreme,
cranberry fondant potato,
roasted seasonal vegetables & thyme jus

Red mullet, salt baked butternut squash puree,
saffron fish reduction

Wild mushroom risotto, crispy rocket
& aged parmesan, truffle

DESSERTS

Chocolate & clementine torte,
hot chocolate & orange sauce

Sticky toffee pudding
& vanilla ice cream

Vanilla cheesecake
& mint ice cream



DUNALASTAIR
HOTEL SUITES
★ ★ ★ ★ ★

CHRISTMAS DAY LUNCH MENU

FIRST COURSE

Scottish pea soup, confit shallots,
crème fraiche & herb oil (V)

SECOND COURSE

Oban Bay scallops, braised pork belly with
butternut purée curried oil

Top toasted sourdough with goat's cheese,
honey-roasted pears & walnuts (V)

THIRD COURSE - MAINS

Oven roasted turkey breast,
chestnut stuffing, red currant jus
& Yorkshire pudding

Salmon en croute
& chervil veloute

Braised venison, aromatic jus,
red currant jelly

Nut roast with hazelnut pesto (V)

All the above served with roasted potatoes,
Brussels sprouts, honey glazed carrots & parsnips,
braised red cabbage

FOURTH COURSE

Warm Christmas pudding & vanilla cream

Chocolate fondant with hazelnut
& salted caramel sauce

Tea or coffee & mince pies

If you have any food allergies or special dietary requirements, please speak to a member of our team.



BOXING DAY BRUNCH

◆ THE DUNALASTAIR FULL SCOTTISH ◆

Grilled bacon, butchers' sausages,
black pudding, haggis, potato scone,
grilled vine tomato, chestnut mushrooms,
egg (fried, poached, scrambled)

◆ EGGS BENEDICT ◆

Breakfast muffin, glazed ham,
poached eggs & hollandaise sauce

◆ EGGS FLORENTINE ◆

Breakfast muffin, sauté spinach, poached eggs, & hollandaise sauce

Oat porridge

Smoked salmon, scrambled egg on brioche

Choice of brown or white toast,
strawberry jam or marmalade

Mulled berries & Greek yoghurt

Bucks fizz / Orange juice



BOXING DAY BUFFET

◇ SALAD STATION ◇

Varied salad corner,
create your own salad with fresh ingredients

Potato salad

Niçoise salad

◇ MAINS ◇

Nut loaf, caramelised red onions

Potted cheese with dried cranberries, crusty bread & crackers

Sticky maple & clementine glazed gammon

Creamy leek & turkey puff pastry pie

Baked salmon & beetroot mayonnaise

Cumberland sausages, cranberry & sage

◇ DESSERTS ◇

Chocolate torte dressed with winter fruits

Classic fruit trifle



FESTIVE AFTERNOON TEA

—◇ ENJOY THE FESTIVI-TEAS ◇—

One glass of Champagne

Warm fruit & candied peel scone,
clotted cream, strawberry & raspberry jam

Selection of festive cakes

Selection of finger sandwiches & sage
& a chestnut sausage roll

All served with tea or coffee

£35 per person

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NEW YEAR'S EVE MENU

—◆ CANAPÉS ◆—

Chicken liver parfait & brioche crouton
Simmered king prawns with ginger & spring onions
Corn pillow, caviar, white bean, avocado & chives
Cauliflower & truffle soup shot
Cheese scones with chive butter

—◆ DINNER ◆—

—◆ STARTERS ◆—

Butternut pumpkin, herb oil & goats cheese (V)
Haggis bon bons, beetroot carpaccio with mustard mayo

—◆ MAINS ◆—

Fillet of beef Wellington, fondant potato, savoy parcel & red wine jus
Roasted cauliflower steak, mixed seasonal vegetables, halloumi & lentils (V)

—◆ DESSERT ◆—

Mint chocolate chip gateau with crème anglaise

Tea or coffee & petits fours

Glass of Champagne / Appletizer at midnight

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