

FENNEL
INVERURIE

CHRISTMAS EVE MENU

£25 PER PERSON • SITTINGS FROM 12 NOON

STARTERS

Curry spiced parsnip & apple soup warm crusty bread (v)

Cullen skink warm crusty bread

Ham hock terrine red onion marmalade, pea shoot salad & oatcakes

Smoked salmon & cream cheese roulade brioche toasts, pickled cucumber

Warm chestnut, pear & caramelised walnut salad (v)

Haggis bon bons with whisky mayonnaise

MAIN COURSES

Roast sirloin of beef Yorkshire pudding, roast potatoes,
roasted vegetables & rich red wine jus

Deeside Laf beer battered Portsoy haddock minted pea puree,
home cut chips, tartare sauce

Chick pea & sweet potato bunny chow with mixed herb salad (v)

Chicken supreme dauphinoise potatoes, celeriac puree, roasted root vegetables,
black pudding lollipop, wild mushroom sauce

Braised pork tibia garden pea & smoked black pudding risotto

Donald Russell 8oz rib-eye steak flat cap mushroom, grilled tomato,
beer battered onion rings, hand cut chips (£9.00 supplement)

DESSERTS

Steamed rich Christmas pudding brandy anglaise

Caramelised apple & cinnamon rice pudding salted caramel ice cream

Sticky toffee pudding caramel sauce, vanilla bean ice cream

Selection of Devenick Dairy cheese served with churney & oatcakes

Portsoy ice cream & sorbet selection

Sweet of the day