



CHRISTMAS DAY MENU Cromlix

Selection of Chefs Canapés

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Veloute of Butternut Squash with Japanese Artichokes

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Pâté Grand Mere with Brioche

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Steamed Fillet of Loch Etive Sea Trout, Beetroot Cavatelli, Cavolo Nero

Or

Dry Aged Scotch Beef Fillet with Creamed Wild Mushrooms

Rostie Potato and Choucroute

Or

Traditional Bronze Turkey with Chipolatas, Apricot and Sage Stuffing, Roasted
Potato, Sprouts, Glazed Parsnips and Home Made Cranberry Sauce

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Chestnut and Bramble Mille-Feuilles

Or

Homemade Christmas pudding, Rum Ice Cream

Or

Reblochon Cheese with Spiced Chutney Hand Made Biscuits

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Coffee and Mini Mince Pies

