

A Festive Feast @ The Royal!

Served from Friday 5th December until Christmas Eve

Spicy parsnip, apple and cumin soup with Cromarty Bakery bread

Parisienne of Cantaloupe melon, aged Parma ham and green figs

Warm spicy chicken salad with bacon, avocado and cranberries,
drizzled with a honey & mustard dressing

Smoke-roasted salmon ballotine with paprika & caper butter and local oat biscuits

* * * * *

Roast festive turkey with kilted sausage, chestnut & apricot stuffing,
cranberry compote and a light roasting gravy

Baked fillet of Scottish salmon resting on a bed of rocket and blush tomatoes, cordoned
with saffron & chive orange butter sauce

Braised topside steak with a horseradish & herb mash,
roast root vegetables and red wine sauce

Homemade warm caramelized onion, courgette, tomato & basil tart,
served with vegetables and potatoes

* * * * *

Christmas plum pudding served with rum custard

Cream filled profiteroles coated with a butter scotch sauce,
served with luxury vanilla ice cream

Mulled wine panna cotta with mandarins & clementines

The Royal's cheese selection with celery, grapes, apple, chutney & crackers

Two courses £18.50 Three courses £22.95

Book by Sunday 15 November for a 10% discount on your meal

(Deposit required at time of booking)

01381 600217 info@royalhotel-cromarty.co.uk