



**Royal Mackintosh Hotel Christmas Menu**  
**Served from 4<sup>th</sup> December until 24<sup>th</sup> December**

**Starters**

**Tomato and Basil Soup**

Served with Parmesan croutons served with artisan bread (V)

**Beef samosas**

Spicy beef filling wrapped in a crispy filo deep fried served with mango chutney

**Seafood bon-bon**

Selection of seafood bon-bons garnished with quail eggs and micro herbs

**Stuffed roast peppers**

Roasted peppers stuffed with tomato and olive tapenade served with grilled goat's cheese drizzled with an herb dressing

**Main courses**

**Seabass Risotto**

Pan-fried sea bass fillets with an herb and lemon zest risotto garnished with roasted vine tomatoes drizzled with champagne and truffle sauce (g)

**Traditional Christmas Dinner**

Traditional roast free-range turkey dinner with chestnut stuffing, chipolatas, and Brussel sprouts with a mix of roasted honey glazed parsnips, carrots, and crispy roast potatoes cooked in duck fat, with a cranberry and orange sauce or gravy.

**Tournedos Rosti**

Beef fillet served on a saffron and potato Rosti with roasted vegetables Madeira wine reduction

**Pan Seared Chicken**

Served upon braised leeks, carrot and lemon puree and a side of Dauphinoise potatoes drizzled with rosemary Jus.

**Vegetarian Wellington**

Honey roast Butternut Squash and Wild Mushroom cooked in a crisp short crust pastry served on top of a sweet potato ratatouille, roast parsnips and sprouts. (v)

**Desserts**

**Christmas pudding**

Traditional Christmas pudding glazed with brandy anglaise and garnished with redcurrants.

**Chocolate Fondant**

Hot Chocolate Fondant served with a raspberry sorbet, white chocolate sauce and a soft fruit garnish.

**Bread and Butter Pudding**

Classic Brioche Bread and Butter pudding served with a jug of Crème Anglaise.

**Crème Brulee**

Honey roast Fig Crème Brulee served with shortbread and soft fruit garnish.

**Traditional Cheese Board**

Selection of local cheese served along with crackers, onion chutney and grapes (ask server for selection)

\*\*\*\*\*

**Tea and Coffee**

\*\*\*\*\*

2 Courses: £20.95

3 Courses: £25.95

Includes Appetiser and glass of Prosecco on arrival

