



# **Hogmanay Dinner**

## **To Start**

### **Figs wrapped in Parma Ham Stuffed with Blue cheese**

Roasted stuffed fig served with salad leaves and Balsamic reduction

### **Duck and Orange Spring Rolls**

Duck with soy sauce & garlic served with salad lettuce & orange & Hoi Sin dressing

### **Smoked Venison Starter**

Duo of cured & smoked local smoked venison with red current & onion marmalade served with mini oatcakes

## **Intermediate**

### **Lentil & Tomato Soup**

## **Main Course**

### **Chicken Roulade filled with Wild Mushroom Pate**

Baked chicken roulade finished with rich red wine gravy

### **Duck Breast with Braised Red Cabbage**

Medium cooked duck breast finished with a Calvados cream sauce

### **Paupiette of Sole**

Paupiette of Sole served with white wine & saffron reduction

### **Vegetarian Haggis Wellington**

Haggis, tomato, mushroom & cheese bakes in puff pastry served with creamed spinach sauce

**All served with buttered baby potatoes and a selection of seasonal vegetables**

## **Desserts**

### **Homemade Cloutie Dumpling**

Rich steamed pudding of dried fruits, served with custard

### **Chocolate Pot**

Chocolate Brûlée served with orange compote & shortbread biscuit

### **Scottish Cheese Plate**

Selection of fine Scottish Cheeses served with celery, apple, grapes and savoury biscuits

## **To Finish**

**Freshly Brewed Tea or Coffee**



# Glen Nevis Restaurant

## Festive Menus 2011



**For any enquiries or bookings  
Please Phone 01397 705459  
[restaurant@glen-nevis.co.uk](mailto:restaurant@glen-nevis.co.uk)**





Thank you for requesting our 2011 Festive Menus

**Christmas Day Lunch**

**£45 per person**

Arrival at 1pm for complimentary drinks

**Hogmanay Dinner and Dance**

**£45 per person or £79.50 per couple**

**Excluding Dance £30 per person or £50 per couple**

*Dinner served at 7.30 pm.*

*Booking is necessary for Christmas Day Lunch  
and Hogmanay Dinner*

*£10 deposit per person required at time of booking*

We are open during October daily from 11 am until 10pm  
lunches are served from 12pm and evening meals from 5pm to 9pm.

During November and December we are open Thursday to Sunday  
from 5pm to 10pm. Evening meals are served from 5pm to 8.30pm.

# **Christmas Day Lunch**

Complimentary arrival beverage of either  
Mulled wine, 'wee dram' or glass of red, white or rose wine



## **To Start**

### **Butternut Soup**

Roasted butternut creamed soup with nutmeg

### **Chicken and Haggis Sausage**

Pan fried, served on a disc of bubble & squeak finished with a Drambuie sauce

### **Smoked Haddock & Prawn Risotto**

Flaked haddock with poached prawns served with creamy risotto

### **Haggis parcel with Whisky Cream sauce**

Vegetarian haggis and clapshot potato parcel served with Whisky cream sauce

## **Intermediate**

### **Lemon Sorbet**

## **Main Course**

### **Traditional Roast Turkey**

Sliced breast meat, with roast chestnut stuffing, served with kilted sausages,  
cranberry sauce, and a rich stock reduced gravy

### **Fillet of Salmon en Croute**

Fillet of salmon flavoured with dill and lemon baked under a puff pastry net  
finished with an orange and ginger sauce

### **Roast Beef with Yorkshire pudding**

Traditional style roast beef with rich red wine gravy

### **Tuscan stuffed bell pepper**

Roasted bell pepper filled with Mediterranean vegetables & cous-cous  
finished with Napolitan sauce

**All served with buttered baby potatoes, roast potatoes and a  
selection of seasonal vegetables**

## **Pudding**

### **Traditional Christmas Pudding**

Homemade steamed rich fruit pudding served with brandy butter and custard

### **Winterberry Crème Brûlée**

Served with shortbread

### **White & Dark Chocolate Truffle**

White & dark chocolate truffle served with candied exotic fruit

## **To Finish**

**Freshly Brewed Tea or Coffee with homemade mince pies**

