



the
loch ness inn

Christmas under the surface...

let it snow

let it snow

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To book a Christmas Party Night, Lunch or for any other information on our complete festive program, please contact:

The Loch Ness Inn
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Christmas Party Menu £23.50 Per Person

Trio of Highland Salmon, poached, smoked and hot smoked salmon with lemon and dill mayonnaise

Tiger Prawn Kebabs marinated in lime, chili & vermouth with a timbale of jasmine rice and pineapple relish

Haggis and Red Onion Marmalade Tartlet on baby leaves, creamy whisky and pink peppercorn sauce

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Lemon sorbet

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Roast Crown of Free Range Turkey, apricot and sage stuffing and pigs in kilts

Fillet of Salmon en Croute, chives croquettes, Tarragon butter sauce with buttered vegetables

Grilled Rump Steak (8oz) infused with "Jack Daniels", parmentier potatoes, roasted peppers, courgettes and cherry tomatoes with mixed herbs

Roasted Pumpkin and Butternut Squash in a cumin seed suet pudding, a lightly spiced coconut milk sauce, with wedges of glazed mango

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Traditional Christmas Pudding, whipped brandy sauce with vanilla ice-cream

Raspberry and White Chocolate Cheesecake, raspberry compote and a quenelle of chantilly cream

Dark Chocolate Torte, Baileys cream with toasted hazelnut praline

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Coffee and mince pies

Christmas Day Menu £34.50 Per Person

Brie and Pancetta Tart with cranberry syrup on dressed baby leaves

Peat Smoked Salmon and cucumber terrine with lightly herbed toasted crostini

Carrot, Apricot and Walnut Croquettes, coated on a Panko herb crumb served with a roast bell pepper and cherry tomato sauce (v)

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Roast Pumpkin and Butternut Squash Soup finished with a pumpkin seed, basil and toasted pine nut pesto (v)

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Sparkling Pimms, orange and blackberry terrine served on a swirl of fromage frais

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Roast Crown of Free Range Turkey Breast, caramelized Bramley apple and chestnut stuffing with pigs in kilts

Rolled Fillets of Lemon Sole in a chardonnay sauce with prawns and garlic steamed mussels

Tenderloin Pork wrapped in smoked bacon, dauphinoise potatoes with an orange honey and thyme sauce

Wild Mushroom, Chestnut and Cranberry En Croute, turned fondant potatoes, shallot & rosemary jus with a hint of brandy

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Christmas Pudding and vanilla ice-cream in a filo parcel with mulled wine syrup

Tiramisu in a Belgium chocolate cup with chantilly cream & hazelnut praline

Strawberry and Shortbread parfait with red berry & whisky compote

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Coffee and warmed mince pies

Ask about our **Festive Lunch Menus** from

£13.95 for two courses, **£16.95** for three courses & add a glass of Bubbly for **£3.00**.