



CUILLIN HILLS HOTEL
— Isle of Skye —

Christmas Day 2026

Canapés and Artisan Bread with Orkney Butter



Starters



Torched Sea Bream Escabeche
pickled clams, fennel & apple salad

Sage & Butternut Squash Soup
sprout & chestnut wontons, raw squash

Country Pork Terrine
brown butter & poached egg
emulsion, sage sourdough
crackers, pickled shallot

Smoked Sconser Scallop
XO vinaigrette, grilled daikon,
honey & chili glazed pork belly

**Venison & Jerusalem
Artichoke Tartare**
fermented pine & red wine
syrup, artichoke crisps,
juniper & sherry vinegar caviar



Main Courses



Fillet of Beef Wellington
creamed potato,
bone marrow & red wine sauce

Darne of Hake
stuffed with scallop roe mousse,
chorizo, bacon & butterbean cassoulet

Roasted Cauliflower Rarebit
winter truffle, pinenut &
golden raisin dressing

Rolled Fillets of Lemon Sole
saffron broth, lobster bisque
vinaigrette, lobster tail tortellini

Roast Breast of Turkey
turkey leg, mustard glazed ham, apple & apricot purée,
honey roast carrots, duck fat roast potatoes

A 15% discretionary service charge will be applied to your bill.
Please inform the staff if there are any dietary or allergen requirements.



CUILLIN HILLS HOTEL

— Isle of Skye —

Christmas Day 2026



Cheese Course

(optional - £12 supplement per person)



Honeyed Cora Linn

pickled celery, fruit,
walnut bread



Dessert



Roasted Chestnut

Mont Blanc

praline parfait, caramelised meringue

Mulled Wine

Poached Pear Charlotte

gingerbread ice cream

Clementine Tart

mini macarons,
passionfruit sorbet

Black Forest Gateau

chocolate tuille,
cherry ripple ice cream



Eggnog, Chocolate Truffles

&

Raspberry Fudge



£115 per person

Served between 1.00pm - 3.00pm

**A 15% discretionary service charge will be applied to your bill.
Please inform the staff if there are any dietary or allergen requirements.**