



CUILLIN HILLS HOTEL

2023

FESTIVE LUNCH & DINNER MENU

Starters

Soup of the Day (V) (VG)

Homemade Bread, Butter

Beetroot & Gin Cured Salmon

Horseradish Crème Fraiche, Dill Croutons

Chicken Liver Parfait

Tomato Chilli Jam, Pickled Cauliflower, Whisky Oatcakes

Main Courses

Traditional Roast Turkey

Served with all the Trimmings

Pan Roasted Sea Trout

Buttery Lime & Chilli Potatoes, Broccolini, Parsley Sauce

Slow Roasted Shin of Beef

Celeriac Mash, Beer Roasted Shallots, Caramelised Onion Purée, and a Port and Bramble Jus

Roast Butternut Squash (V) (VG)

Pomegranate, Basil Pesto, Toasted Almonds, Seasonal Vegetables (GF) (DF)

Desserts

Mulled Fruits Crumble

Vanilla Ice Cream

Warm Sticky Ginger Cake

Salted Caramel, Cinnamon Ice Cream

Winter Berry Cranachan (GF) (DF)

Mixed Berries, Whisky, Cream, Toasted Oats

3 Course Lunch £32.95, 2 Course Lunch £29.95

Dinner £39.95 (including entertainment)