



CHRISTMAS AT KINNETTLES

1st – 24th December 2018

À La Carte Menu

6pm – 9pm

2 Courses £34.95 * 3 Courses £42.95

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Daily Baked Bread & Amuse Bouche

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To Start

Acorn Squash Velouté, Pine Croutons & Mint Oil

Beetroot Cured Salmon, Apple Gel, Pickled Sultanas & Bergamot Sorbet

Carnoustie Pork Belly, Baby Pears, Fennel & Celeriac Rémoulade & Parsley Purée

Duck Liver Parfait, Quince, Pistachio Crumb, Pomegranate, Endive & Bannocks

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To Follow

Buttered Turkey Roulade, Sage Stuffing, Mashed Potato, Carrot Purée, Kilted Sausages,

Roasted Parsnip, Fricassee of Brussel Sprouts, & Fresh Cranberries

Black Isle Beef, Braised Red Cabbage, Baby Heritage Beetroots, Dauphinoise Potato,

Scorched Clementine, Artichoke Purée & Chestnuts

Pan-Seared Stone Bass, West Coast Clams, Savoy Cabbage, Lemon & Chive Emulsion,

Purple Potatoes & Salsify

Butternut Roast, Kale, Puy Lentils, Confit Cherry Tomatoes, Garlic, Thyme,

Celeriac Purée & Endive

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To Finish

Christmas Pudding, Baked Custard, Chocolate Crumb, Chocolate Glaze,

Tablet Ice Cream & Fresh Cranberries

Dark Chocolate Yule Log, Whiskey Cream, Chocolate Bark, Pistachio Crumb,

Caramel Shards & Cherry Ice Cream

Gin Bramble Panna Cotta, Mint Soup, Winter Berry Meringues,

Lemon Shortbread

Selection of I.J. Mellis Scottish Cheeses, Bannocks, Quince, Apple,

Celery Cress, Frozen Grapes

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Petit Fours

Served with Selected Coffee or Tea Infusions

£6