



COUL HOUSE HOTEL

Deliciously Relaxing

Christmas Menu 2019

Two Course £25.50

Three Courses £32.50

Price includes Tea/Coffee and mince pies

Gingered Celeriac, Parsnip and Apple Soup

Garnished with lemon and coriander gremolata crumbs

Hummus Terrine

Served with a chunky pear and walnut chutney, roasted red pepper essence and oatcakes

Gooseberry Wine Cured Hebridean Salmon

Served with Japanese slaw and a watercress citrus dressing

Chicken Liver Pate

Served with mixed leaves, Cumberland sauce and rustic oatcakes



Cauliflower Bhuna Marsala Strudel

Served with a warm red lentil salad and a mild spiced pineapple tandoori yogurt dressing

Chef's Catch of the Day

Please ask your host for details

Roast Turkey and all the Trimmings

Served with pork, apple and sage stuffing, jolly boys, roast and mash potatoes, steamed vegetables, sautéed Brussel sprouts with smoked bacon and hazelnuts cranberry confit and natural gravy

Pressed Roast Pork Belly

Marinated in a mild spiced maple syrup with an Arran mustard sage and spring onion

Potato mash with a sundried cranberry jus topped with crispy kale



Butterscotch Pumpkin and Apricot Fool

Fruit layers and natural yogurt with lemon drizzle cake crumbs

Chocolate and Black Cherry Cake

Served with a cream cheese and white pepper sorbet
and a tangerine hibiscus coulis

Christmas Pudding

Served warm with vanilla ice cream and crème anglaise