

# Celebrate @ The Tongue Hotel!

**Festive Menu December 1st-19th 2018\***

**Served lunchtimes upon request & 6 - 8pm**

*£22 for 2 Courses*

*£27.00 for 3 Courses*

**BOOK NOW!**

**The Tongue Hotel**

**Tel: 01847 611206**



## **TO START**

Parsnip and chestnut soup (V)

Cheese scone

Smoked chicken and herb terrine

Christmas spiced poached pear

Baked Bettyhill goats cheese (V)

Hazelnut crust, crisp leaves, aged balsamic

Isle of Lewis cold smoked salmon

Beetroot, vodka crème fraiche, salmon caviar

## **TO FOLLOW**

Traditional Black Isle turkey

with all the trimmings and a rich pan gravy

Caramelized onion, mushroom and thyme tart (V)

Roasted potatoes and festive winter vegetables

Oven baked fillet of north coast cod

Fondant potato, pea velouté, parma ham crisps

Slow braised Black Isle lamb shank

Smoked bacon and red onion mash,

wild mushrooms, minted jus

10oz Black Isle sirloin steak (£6 supplement)

Hand cut chips, roasted tomatoes,

onions and mushrooms, pepper sauce

## **TO FINISH**

Café Latte

Vanilla and coffee panna cotta,

espresso jelly and Chantilly crème

Warm pecan pie

Cinnamon ice cream

Festive ice cream trio

Christmas pudding, mulled wine, spiced ginger

Highland cheese selection

Tongue Hotel oatcakes and chutney

**Bookings required**

**Special requests and dietary needs**

**can be catered for with notice**

**\*HOTEL CLOSED ON MONDAYS**