

Christmas menus - 2011

The Royal Hotel

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Thank you for contacting The Royal Hotel. We are pleased to send you, as requested, our Christmas menus for December 2011.

Prices are attached to each respective menu, as are times of serving.

Christmas is a busy time for us all, and here at The Royal is no exception. For the convenience of customers and staff alike, we have included a booking form so your party may make their individual choices from the menus.

This has been in operation now for a number of years and it has proved its worth over and over again. We ask that you take a few moments to read through the menus and form.

Thank you once more for considering The Royal Hotel as your preferred Christmas meal venue.

From the staff and myself, we wish you a happy and peaceful Christmas!

Chris Dale

Proprietor



The Royal Hotel, Tain



Christmas menus - 2011

Pre-Christmas lunch: served from 12pm - 2.15pm

Roast parsnip soup with chive crème fraiche

Prawn *Royale*

Goujons of plaice with home-made tartare sauce

Baked flat mushroom with brie & red onion chutney

Tropical melon fruit salad



Roast Black Isle turkey with all the Christmas trimmings

Roast lamb shank with winter vegetables

Venison casserole with braised red cabbage

Seafood Velouté

Parsnip, cranberry & goats cheese tartlet with a sweet pepper & basil sauce

All served with Chef's selection of fresh winter vegetables



Christmas pudding with brandy sauce

Chocolate mocca torte

Crème caramel with apricot & almond

Trio of ice cream

£16.50 per person



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Pre-Christmas dinner 7pm for 7.30pm only

Leek & potato soup

Smoked duck salad with tossed pine kernels &
an orange & redcurrant dressing

Spiced crab salad with a coriander & mango salsa

Parsnip & brie tart with a red onion chutney

Medley of melon with a champagne & strawberry terrine



Roast Black Isle turkey with all the Christmas trimmings

Roast rib of beef with horseradish mash, wild mushroom & a red wine jus

Fillet of pork wrapped in Parma ham served with a red onion sauce

Seafood crepes napped with a Chablis sauce

Grilled vegetable & haloumi skewers with a warm salsa verde & cous cous salad

All served with Chef's selection of fresh winter vegetables



Chocolate & orange mousse with praline

Christmas pudding & brandy sauce

Lemon roulade with mascarpone cream & mulled fruits

Selection of Tain cheeses served with oatcakes



Freshly brewed coffee & chocolates

£26.00 per person



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Christmas Day: 12.30pm for 1pm with a Champagne Reception on arrival

Carrot & coriander soup

Parsnip & apple soup



Smoked salmon terrine with a cornet of prawns

Strathdon salad with pear, fig & a redcurrant balsamic reduction

Smoked chicken salad with celeriac remount

Tropical fruits with Malibu & char-grilled



Lemon sorbet with star anise syrup



Roast Black Isle turkey with all the Christmas trimmings

Supreme of pheasant with wild mushroom stuffing & a port wine & thyme jus

Roast sirloin of beef chasseur

Fillet of sole filled with a lobster mousse on a spinach served
with a mussel & crayfish sauce

Vegetable & goats cheese strudel with a smoked paprika sauce

All served with Chef's selection of fresh winter vegetables



Christmas pudding with brandy sauce

Raspberry cranachan with brandy snap crisps

Panacotta with mango & passion fruit dressing

Pear & almond tart with crème anglaise

Selection of local cheeses with grapes & celery



Freshly brewed coffee & chocolates

£50.00 per person



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