

MACKAYS

THE HOTEL WITH A HEART

CHRISTMAS DINNER MENU

In the Beginning

Classic prawn cocktail

Chicken and ham hock terrine, piccalilli with oatcakes

*Smoked salmon, horseradish cream, pickled cucumber, crisp
bread*

Crispy pork cheek, cranberry and leek terrine

Roast parsnip and chestnut soup

The Main Event

*Turkey breast, sage and onion stuffing, roast potatoes and all
the trimmings*

*Slow cooked beef cheek, parsnip, smoked bacon, onion,
creamed potato*

*Crispy duck leg, braised red cabbage, sour orange, confit
potato*

Roast hake, mussel and mixed bean stew, tender stem broccoli

Cranberry & chestnut loaf with all the trimmings

In the End

Chocolate pavlova, chantilly cream, cherry sorbet

Spiced apple frangipane tart, apple sorbet

Traditional Christmas Pudding and Drambuie custard

Mango and buckfizz delice, passionfruit, mango sorbet

*Selection of Highland fine cheeses, grapes, date chutney and
crackers*

Food allergies and Intolerances

*Before ordering please speak
to our staff about your requirements*

3 Course + freshly brewed coffee/tea and mincemeat pies £40pp

2 course + freshly brewed coffee/tea and mincemeat pies £35pp