



Marcello Tully

Sample Festive Menu for December 2018

Mon – Sat lunchtime throughout December
Festive dinner menus can be arranged on request

**Slightly spiced butternut squash
Soupçon**

Aultbea smoked salmon & toasted sesame seed mousse,
local leaves, apple & horseradish

Slow roast Moray pork, Mallaig monkfish,
rich Madeira jus

Black Isle turkey, filled with pistachio & cranberries,
roast potatoes, Brussels sprouts & crispy pancetta

Fort Augustus venison fillet, parsnip & apple,
local herb and leaf spinach puree

Scrabster hake,
salt baked beetroot, citrus, vegetable couscous

Marcello's festive 'pudding',
rum soaked raisins, brandy sauce

White chocolate bombe,
filled with cinnamon plum compote

Scottish and French cheeses from our trolley,
served with our own water biscuits, grapes and celery
(£7.50 supplement or £10.00 as an extra course)

Coffee and homemade tablet
served in the drawing rooms

3 courses (any 2 courses plus soupçon) - £40.00 per person
4 courses (any 3 courses plus soupçon) - £45.00 per person

Whilst we will do all we can to accommodate guests with food intolerance and allergy, we are unable to guarantee that dishes will be completely allergen-free.