



CUILLIN HILLS HOTEL

— Isle of Skye —

Christmas Day 2024

Canapes and Artisan Bread with Orkney Butter



Amuse



Jerusalem Artichoke Velouté
foraged mushroom, winter truffle



Starters



Skye Lobster Ravioli
spiced lobster bisque, green
leek puree

**Twice Baked Blue Murder
& Pear Soufflé**
spiced date puree, pickled
shallot, onion ash

Roasted Partridge Crown
cider, celery & walnut
emulsion

Duck Prosciutto
shaved sprout salad, cranberry
mustard



Mains



Treacle Cured Fillet of Beef
parsnip puree, sweet & sour
red cabbage, fondant potato,
star anise jus

Turkey Ballotine
apricot & hazelnut stuffing, duck fat
potatoes, pigs in blankets, honey
glazed parsnip, Vichy carrot

Heritage Beetroot Pithivier
puy lentil ragout, red wine
sauce, pickled salsify

North Atlantic Halibut on the Bone
shellfish broth, braised
red chicory

**A 15% discretionary service charge will be applied to your bill.
Please inform the staff if there are any dietary or allergen requirements.**



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Cheese Course



additional course £10 supplement

ginger parkin, red wine poached pear, Isle of Mull cheddar, spiced red wine syrup



Dessert



Praline Parfait

caramelised white chocolate
aero, dark chocolate mousse,
brownie

Passion Fruit Profiterole

lime jam coconut crumb,
rum sorbet

Christmas Pudding

brandy sauce, cinnamon &
vanilla ice cream

Ecclefechan Tart

Talisker whisky ice cream

Petit Fours

eggnog, mince pies,
handmade chocolates

£80 Per Person

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