



CELEBRATE CHRISTMAS IN STYLE

Booking is essential.

Please contact our reservations team to book or for further information on 01478 612003
or email at reception@cuillinhills.co.uk

A £10.00 deposit per person is required to secure your booking.

Cuillin Hills Hotel, Portree, Isle of Skye, IV51 9QU

CUILLIN HILLS HOTEL
— *Isle of Skye* —

Lunch

Starters

Butternut Squash Velouté
Toasted Hazelnuts, Truffle

Chicken Liver Parfait
Confit Shallot, Pear, Char Grilled Sourdough

Scorched Loch Eishort Mussels
Baked Carrot, Chervil Emulsion, Herring Roe

Main Courses

Free Range Scottish Turkey
Chestnut Stuffing, Glazed Root Vegetables,
Cranberries, Bread Sauce

Mallaig Landed Cod
Salt Baked Celeriac, Granny Smith Apple,
Mushroom Ketchup

Pot Roasted Swede
Baked Chestnuts, Sprout Leaves,
Buttermilk

Desserts

Steamed Cloutie Dumpling
Drambuie Custard, Whipped Butter

Whipped Egg Custard
Spiced Plum, Garibaldi Biscuits, Tarragon

Selection of Scottish Cheeses
Homemade Oatcakes, Orchard Fruit Chutney

Luvians of Cupar
Ice Creams and Sorbets

Mince Pies served with Tea and Coffee

Served on Thursday the 6th, 13th and 20th of December
from 12pm-3pm

£25.00 per person

Dinner

Starters

Juniper Cured Salmon
Poached Beetroot, Granny Smith Apple, Radish

Gartmorn Farm Duck
Treachle Baked Celeriac, Pear, Kale

Barbecued Pink Fir Potatoes
Grilled Leek, Preserved Garlic, Horseradish

Main Courses

Free Range Scottish Turkey
Chestnut Stuffing, Glazed Root Vegetables, Cranberries, Bread Sauce

"Skye Game" Venison
Pot Roasted Sprouts, Pickled Redcurrant, Toasted Hazelnuts

Mallaig Landed Cod
Jerusalem Artichoke, Caper, Char Grilled Cabbage Leaves

Hay Baked Parsnip
Candied Walnut, Blue Murder, Burnt Honey

Desserts

Steamed Cloutie Dumpling
Drambuie Custard, Whipped Butter

Baked Chocolate Mousse
Candied Orange, Chocolate Curd, Crème Fraiche

Yoghurt Parfait
Butter Poached Apple, Toasted Oats, Tarragon

Selection of Scottish Cheeses
Homemade Oatcakes, Orchard Fruit Chutney

Mince Pies served with Tea and Coffee

Served on Friday the 7th, 14th and 21st of December
and Saturday the 8th, 15th and 22nd of December from 6pm till 9pm

£30.00 per person

There will be live music after dinner from

The Reel MacKay

for all guests to sing along, dance and get in the festive spirit