



Beaufort Hotel



Christmas Day Lunch Menu

Adults £69.95

Children (under 12) £29.95



Vegetable Broth

garnished with freshly chopped parsley

Smoked Salmon Au Natural

set on a bed of crisp salad leaves and topped with preserved lemons

Gateau of Honeydew Melon and Fresh Pineapple

*topped with a West Highland Dairy crème fraiche cordoned
by a garden mint and star anise syrup*

Chicken Liver and Madeira Parfait

on a red char and rocket salad with a plum and satsuma chutney and melba toast

Prawn and Hot Smoked Salmon Cocktail

*prime Norwegian prawns bound in a tomato mayonnaise set on fresh salad leaves
dusted with smoked paprika*



Lemon Sorbet



Traditional Roast Turkey

Served with all the seasonal trimmings, sage, shallot & cranberry stuffing in a light wine pan jus

Roast Local Beef

draped with a rich claret reduction and Yorkshire Pudding

Roast Loin of Ayrshire Pork

served with an apple and lime sauce

Pan Fried Fillet of Sea Bass

served with sautéed potatoes and a caper butter

Roast Carrot and Cashew Nut Roast

With a vine tomato and parmesan crisp and cranberry sauce



Beaufort Meringues

filled with fresh Chantilly cream and a fruits of the forest compote

Christmas Pudding

draped in a brandy sauce

Whisky and Honey Cheesecake

drizzled with fresh cream and a light raspberry compote

Profiteroles

filled with Chantilly cream and drizzled with rich chocolate sauce

Duo of Strathdon Blue and West Highland Brie

with house oatcakes and a plum & star anise chutney



Freshly Ground Coffee and Hot Mince Pies