

CHRISTMAS AT
The Russell Hotel

3rd December – 23th December

Festive Dinner Menu
Amuse Bouche & Pre Dessert



TO START

Trio of Smoked Salmon, pickled cucumber, keta caviar, dill, crème fraiche

Pan fried Pigeon Breast, Stornoway black pudding, tattie scone, onion jam, jus

Seared Scallops, confit chicken wings, burnt butter, brown shrimp, celeriac, hazelnut

Caramelised Shallot Tart Tatin, goats cheese, apple, walnut and cranberry salad

Chef's Festive Soup of the Day, root vegetable crisps and home baked bread



MAIN

Seared Salmon Fillet, curly kale, pumpkin and sage gnocchi, roasted squash, garlic butter

Traditional Roast Angus Turkey Breast, hazelnut, orange and pistachio stuffing, pigs in blankets, roasted veg, goose fat roasties, turkey jus

Venison loin, wrapped in a haggis mousse, carrot puree, parmesan and truffle potatoes, red wine jus

Butternut Squash, spinach and Blue Cheese Wellington, roast veg, squash puree, root veg crisps

Char-grilled 8oz Ribeye Steak, roast mushroom and tomato, chunky chips (Suppl.£9.50)



DESSERT

Festive Trifle, clementine curd, pistachio, almond, whipped cream

Traditional Christmas pudding, brandy sauce, & rum and raisin ice cream

Baileys crème Brulee, chocolate, hazelnut & orange biscotti

Fine Scottish cheeses, grapes, chutney, & Arran oaties (Suppl £4.5)

2 Course Festive Menu £24.95

3 Course Festive Menu £29.95



If you have any allergies or intolerances to any ingredients on our menu please speak to your server.