

DECEMBER FESTIVE LUNCH MENU

*£19.95 for 2 courses or £24.95 for 3 courses | 12noon – 2:30pm**

STARTERS

Soup of the Day

With MacLean's Highland Bakery bread.

Grants of Speyside Haggis Bon Bon's

With sweet chilli mayonnaise.

Inverawe Roast Smoked Salmon

Cucumber, shallots, caper berries, horseradish cream and Perthshire handmade oatcakes.

Honey Roasted Beetroot

Whipped feta, candied pecans and orange.



MAINS

Wild Mushroom Risotto

Wild mushroom risotto, cream cheese, lemon oil and fresh herbs.

Confit Leg of Barbary Duck

Butterbean and pancetta cassoulet with wilted spinach.

Grants of Speyside 8oz Rib Eye Steak

Confit flat cap mushroom, roasted vine tomatoes, Tracklements red onion marmalade and chips.

10oz - £5.00 supplement

12oz - £8.00 supplement

Ballantine of Turkey Breast

Wrapped in Serrano Parma Ham with a pork and apricot stuffing. Served with all the trimmings; pigs in blankets, thyme roasted potatoes, Brussels sprouts, cranberry compote and red wine jus.

West Coast Fillet of Salmon

Brussels sprout petals, maple syrup dressing, fricassee of pancetta and cranberries.

DESSERTS

A Selection of Black Isle Dairy Ice Cream

Ferrero Rocher, strawberry and vanilla served with meringues and fresh berries (3 scoops).

Crème Brûlée

Homemade shortbread and Black Isle Dairy vanilla ice cream.

Warm Christmas Pudding Bon Bon's

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream.

Warm Chocolate Brownie

Scottish winter berries and Black Isle Dairy vanilla ice cream.

Steamed Sticky Toffee Pudding

Butterscotch sauce, Black Isle Dairy vanilla ice cream.

Scottish Cheeses from the Region

Connage Dairy Clava Brie, Connage Dairy Dunlop, Blarliath Farm Blue Murder, Mrs. Darlington's apple and tomato chutney, Maclean's Hebridean fine biscuits and oatcakes, grapes and celery (*£4.00 supplement*).

BOOK NOW

01479 851227 or info@muckrach.com

*Please note all menus are subject to change.

DECEMBER FESTIVE DINNER MENU

*£19.95 for 2 courses or £24.95 for 3 courses | 6:00pm – 9:00pm**

STARTERS

Soup of the Day

With MacLean's Highland Bakery bread.

Smoked Ayrshire Ham Hock Terrine

Horseradish cream, apple and rocket salad.

Warm Goat's Cheese

Candied beetroot and rocket salad with a raspberry and rapeseed Summer Harvest Dressing.

Prawn Cocktail

North Atlantic prawns, whisky Marie Rose, cos lettuce, caper berries and confit cherry tomatoes.

Grants of Speyside Haggis Bon Bon's

Cauliflower purée and crispy pancetta.

Inverawe Roast Smoked Salmon

Cucumber, shallots, caper berries, horseradish cream and Perthshire handmade oatcakes.

DESSERTS

A Selection of Black Isle Dairy Ice Cream

Ferrero Rocher, strawberry and vanilla served with meringues and fresh berries (3 scoops).

Glazed Lemon Tart

Balsamic figs, thyme and mascarpone.

Crème Brûlée

With homemade shortbread and Black Isle Dairy vanilla ice cream.

Warm Christmas Pudding Bon Bon's

Athol Brose Crème Anglaise, Black Isle Dairy vanilla ice cream.

Banana Bread & Butter Pudding

Rum, date and toffee sauce, Black Isle Dairy vanilla ice cream.

MAINS

Roasted Butternut Squash Gnocchi

Wilted spinach, roasted pepper and goats cheese.

Confit Leg of Barbary Duck

Butterbean and pancetta cassoulet with wilted spinach.

Grants of Speyside 8oz Rib Eye Steak

Confit flat cap mushroom, roasted vine tomatoes, Tracklements red onion marmalade and chips.

10oz - £5.00 supplement

12oz - £8.00 supplement

Ballantine of Turkey Breast

Wrapped in Serrano Parma Ham with a pork and apricot stuffing. Served with all the trimmings; pigs in blankets, thyme roasted potatoes, Brussels sprouts, cranberry compote and red wine jus.

Wild Mushroom Risotto

Mascarpone, parmesan shavings, fresh herbs and lemon oil.

Wester Ross Fillet of Salmon

Brussels sprout petals, maple syrup dressing, fricassee of pancetta and cranberries.

Affogato

Shot of coffee, Black Isle Dairy vanilla ice cream and Amaretto liqueur.

Warm Chocolate Fondant

Chocolate soil, hazelnut praline and Black Isle Dairy coffee bean ice cream.

Scottish Cheeses from the Region

Connage Dairy Clava Brie, Connage Dairy Dunlop, Blarliath Farm Blue Murder, Mrs. Darlington's apple and tomato chutney, Maclean's Hebridean fine biscuits and oatcakes, grapes and celery (*£4.00 supplement*).

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