



PUDDINGS

Christmas Pudding

Christmas Pudding Served Piping Hot with Brandy Sauce

Cranachan Cheesecake

Crisp oat base topped with fresh Raspberry Honey & Whisky Cheesecake

Warm Ginger Pudding

Chefs own warm Ginger Sponge served with a Ginger Beer Syrup & a Quenelle of Mango Cream

White Chocolate Brûlée (GF)

White Chocolate Brûlée topped with caramelised Sugar & served with a scoop of chefs own snowball Ice Cream

Parfait (GF)

Classic Vanilla Parfait with fresh Tangerine served with sable Breton

FRESHLY BREWED TEA / COFFEE
MINCEMEAT PIES

Before ordering, please speak to our staff if you have a food allergy or intolerance. Our Chef will be happy to advise or suggest alternatives
(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

The Lerwick
Hotel
Christmas
Dinner Menu
2017

£35.00

STARTERS

Soup

Chefs Own Freshly Prepared Soup of the Day

North Isles Platter

Chefs own Salt Beef Silverside with Smoked Orkney Black Pepper Cheddar served with Bannock Toasts & Red Onion Coulis

Brie & Cranberry Arancini (V)

Arborio Rice Risotto balls filled with Brie & Cranberry coated in Panko Breadcrumbs & served with an Orange & Spinach Salad

Waldorf Salad (V)

A twist on a classic fresh Grapes in Apple Jelly served with Walnut & Celery salad with Apple snow

Whisky Marinated Salmon (GF)

Fresh Shetland Salmon Marinated in Treacle & Whisky flavoured with Dill & Fennel served with a Fresh Fennel Salad & Whole Grain Mustard Dressing

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MAINS

Loin of Pork (GF)

Oven Baked Loin of Pork with an Apricot & smoked Bacon Stuffing served with Crushed New Potatoes, Roast Parsnip & Cider Jus

Roast Norfolk Turkey with Trimmings

Roast Norfolk Turkey served with Chestnut Stuffing, Chipolatas Pancetta Brussel Sprouts, Red Cabbage Parcel, Roast Carrots, Herb Butter Potatoes & Roast Potatoes

Venison Steak with Port

Scotch Venison Steak marinated in Red Wine & Garlic char grilled to your preference & served set on Pear and Black Pudding mash braised Red Cabbage & Port Sauce

Fillet of Smoked Hake (GF)

Locally landed & smoked Hake fillet oven baked & served with Potato gratin Lemon & Parsley Sauce & Poached Egg

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