



PUDDINGS

Christmas Pudding

Christmas Pudding Served Piping Hot with Brandy Sauce
(GF available on Request)

Caramel Panacotta

Light Caramel Panacotta served with Chefs own Gingerbread
Ice-Cream & Salted Caramel Chocolate Sauce
(GF available on Request)

White Chocolate & Strawberry Cheesecake

Chefs own White Chocolate & Strawberry Cheesecake
served with a Scoop of Strawberry Sorbet

Fresh Berry & Lime Pavlova (GF)

Crisp Meringue filled with Chefs own Lime Curd
topped with Fresh Berries & served with Raspberry Coulis

Sticky Toffee Pudding

Timeless Classic Chefs own Sticky Toffee Pudding
served smothered in our own Hot Toffee Sauce
& served Ice-Cream

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 (GF) Gluten Free*

The Lerwick Hotel Christmas Dinner Menu 2018

£35.00

STARTERS

Soup of The Day (GF)

Chefs Freshly Prepared Soup of the Day served with
Crusty Rye Bread
(Gluten Free Bread Available on Request)

Smoked Salmon & Avocado (GF)

Wafer Thin Smoked Shetland Salmon & Fresh Avocado
Topped With a Poached Egg & served with a
Lemon & Herb Vinaigrette

Portobello Mushroom (V)(GF)

Whole Portobello Mushroom Topped with Goats Cheese,
Oven Roasted with Garlic Jam served with Dressed Salad

Chicken & Black Pudding Terrine

Chefs Own Chicken & Black Pudding Terrine served
with Piccalilli & Ciabatta Bread

Strawberry, Melon & Parma Ham Salad (GF)

Fresh Strawberries, Gala Melon & Parma Ham Salad,
Drizzled with a Chocolate Balsamic Dressing

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MAINS

Fillet of Hake with Chorizo (GF)

Fresh market Hake with a Chorizo, Garlic, Parsley & Parmesan
Crust, oven roasted and served set on Sunblush Tomato
Mash with Garlic Aioli

Roast Norfolk Turkey with Trimmings

Roast Norfolk Turkey served with Chestnut Stuffing,
Chipolatas, Roast Gravy & Chefs Fresh Vegetables & Potatoes
(Gluten Free Option Available on Request)

Pork Belly (GF)

Slow Roasted Pork Belly served Set on Fondant Potato
with Creamed Leeks & Red Wine Jus

Venison Steak

Venison Steak Char-Grilled To Your Liking served set
on Clapshot, Topped with Black Haggis Truffle & with a
Rich Caramelised Onion Gravy

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