

# CHRISTMAS LUNCH

£25.00



THE  
SHETLAND  
HOTEL

## HAM HOCK AND GREEN PEA SOUP

Chef's own Green Pea, Ham Hock and Vegetable Soup topped with Fresh Parsley

## SALMON FISHCAKES

Local Salmon with Sautéed Onion, Garlic, Tarragon, Dill and Mashed Potato in a Crispy Panko Crumb, SET ON A Lemon, Capers and Gherkin Mayonnaise

## WILD MUSHROOM RISOTTO (V)

Arborio Rice cooked with Wild Mushrooms, Shallots, Garlic, Cream Cheese & Parsley topped with Parmesan

8888

## ROAST TURKEY WITH TRIMMINGS

(GF Available on Request)

Carved Roast Turkey with Cranberry Sauce, Chestnut Stuffing Chipolatas & Roast Gravy

## FILLET OF PLAICE

Papriette of Plaice with Atlantic Prawns set on a Creamy Smoked Cheddar & Chive Sauce

## RUMP OF BEEF

Slow cooked tender Rump of Beef coated in a Red Wine, Bacon & Mushroom Demi-Glaze

8888

## CHRISTMAS PUDDING WITH BRANDY SAUCE

(GF Available On Request)

A Rich and Moist Christmas Pudding served with Sweet Brandy Sauce

## BALSAMIC & LIME CHEESECAKE

A Crunchy Chocolate Cookie base topped with a Creamy Lime Cheesecake with a Balsamic glaze

## APPLE CROMBLE TART

A Pastry Tart filled with Spiced Apples with a Crumble topping, served with Crème Anglaise Sauce

8888

## FRESHLY BREWED TEA / COFFEE &

## MINCEMEAT PIES

If you have any specific allergy or dietary requirements please advise your server & our chef will be happy to advise or suggest alternatives

(V) Vegetarian

(GF) Gluten Free

2018