



## *Festive Dining Menu*

### Starters

Rillettes of confit chicken and duck, pine nuts, pistachio, herb butter and cranberry relish  
Glazed goats' cheese salad, caramelised whisky pears, toasted kernels and basil dressing  
Terrine of local seafood, sauce gribiche, cucumber salad and avocado salsa  
Islay House Autumn seafood bisque with chilli, basil, parmesan and garlic bread

### Middle Course

Creamy parsnip soup, herb crème fraîche, black pepper, chives and truffle  
or  
Champagne sorbet

### Main Courses

Slow cooked sticky daube of Islay beef, chive mash, herb glazed carrots, smoked onions and red wine jus  
Roast Scottish salmon fillet with smoked salmon, baby prawns and lemon butter sauce, soft herbs  
Islay House roast turkey with traditional accompaniments and chefs' cranberry sauce  
Butternut squash and wild garlic wellington, Béarnaise sauce and sweet carrots

### Desserts

Islay House honey and whisky parfait, house cherries, mascarpone cream and pistachio  
Chef's Christmas trifle with Bruichladdich whisky, orange mascarpone, chocolate caramel  
Selection of cheeses with home made apple chutney and onion crispbreads  
Hot Christmas pudding, fresh egg custard and chef's Christmas berry ice cream

£35 per person  
(including a glass of fizz)

