

Christmas Day Lunch

At The Bennachie Lodge

To Start

Cream of Sweet Potato and Parsnip Soup with a hint of Parmesan and ciabatta Croutons

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The Lodge King Prawns and Oak Smoked Salmon Cocktail

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Chefs Chicken Liver Parfait with Cognac and Cointreau

Main Course

Local Traditional Turkey Christmas Lunch with all the T.rimmings

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Beetroot Stilton and Kale Wellington.

A stunning vegetarian Christmas main, wrapped in a filo pastry case

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'Flambéd Fillet of Steak Diane'

with wild mushrooms, cherry tomatoes with a caramelised red onion reduction with brandy and red wine

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All served with Goose fat Roasted Potatoes seasonal sprouts tossed in chestnuts and pancetta*, honey and maple carrots and parsnips, red cabbage and homemade cranberry sauce (buttered potatoes and no pancetta for vegetarian option)

Dessert

Traditional Christmas Pudding with Brandy Sauce

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Honeycomb and Champagne Cheesecake served with Calvados Double Cream

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followed by

Tea or Coffee with homemade mince pies and Christmas fudge

£69.95 per head (Children under 12 £34.95)

book early to avoid disappointment.

Deposit of £20.00 per head to secure and balance by 18th December

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