

A FAMILY Christmas Day Carvery

IN THE OSPREY ARENA

Starters

Crudités, Dips & Chutney (V) (GF/DF options)

Selection of Seasonal & Exotic Fruit (VG) (GF) (DF)

Chef's Salad Bar

Continental Charcuterie & Terrines (GF)

Caramelised Red Onion & Hummus Cocktail (VG) (GF) (DF)

Classic Prawn Cocktail

Smoked Salmon Platter

White Onion & Chestnut Soup (V) (GF)

Mains

Traditional Roast Turkey with all the Trimmings (GF) (DF)

Roast Sirloin of Scottish Beef (GF)

Hebridean Salmon Wellington (DF)

Chicken Coq Au Vin (GF) (DF)

Squash & White Bean Cassoulet (VG) (DF)

Honey Roast Root Vegetable Strudel (VG) (DF)

Served with a choice of seasonal vegetables, roast potatoes and Yorkshire puddings

Desserts

Chef's Grand Selection of Desserts & Artisan Cheese Board (V/GF options)

Tea or Freshly Filtered Coffee & Mince Pies (V)

Adults £69 | Children 12 & Under £35 | Under 5's Free

(V) Vegetarian (VG) Vegan (GF) Gluten free (DF) Dairy free

All our food and drinks have been freshly prepared in our premises where we handle all allergens.
If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef are Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red Tractor pork sausages and our bacon is British dry cured.

It's our dedication to serving only the highest quality food that makes us different.