

The Abbreviations Table:

gf = gluten free, v = vegetarian

vv = vegan, df = dairy free

gfa = gluten free available

dfa = dairy free available

vva = vegan available

Festive Menu

Available Thursday 1st December
until Saturday 24th December

Hogmanay Dinner

Saturday 31st December

Overnight Accommodation

Overnight accommodation with breakfast
available at **£37.50** per person
(based on 2 sharing a twin/double room)

A NON-REFUNDABLE deposit of £15 per person to be accompanied with completed booking form. NO BOOKING IS SECURE UNTIL RECEIPT OF DEPOSIT.

CANCELLATION POLICY

Covid Policy - Any monies paid in advance will be refunded **ONLY** if Covid-19 results in Hotel closure.

Full pre-payment is required no later than 4 weeks before the date of reservation.

All monies paid in advance are strictly **NON-REFUNDABLE** and cannot be used to pay for any other goods or services. Group/Party organizers are requested to inform everyone in their group of this policy.



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The
heathmounthotel

hotel
bar
kitchen

Christmas 2022

Christmas Lunch

served daily from 12 noon till 4pm

salmon & haddock fishcake with buttermilk dressing

chicken liver parfait, plum & apple chutney served with rough oatcakes (gfa)

fig, clementine & feta salad with pomegranate molasses (v, vva)

soup of the day (df, gf, v)

spiced salmon fillet, roasted red pepper sauce, chorizo, lemon & basil with new potatoes (gfa, df)

roasted turkey breast with pork & cranberry stuffing, pigs in blankets, roast potatoes & steamed vegetables (gfa, df)

roasted chicken breast, black pudding, mash, steamed vegetables & tarragon sauce (gfa)

slow cooked beef casserole, crispy parsnip, braised red cabbage & creamy mash (gfa)

mushroom, thyme & roasted garlic risotto with marsala wine & truffle oil (v, vva, dfa, gf)

vanilla cheesecake with salted caramel drizzle

warm Belgian chocolate brownie with whipped cream (gfa, v)

christmas pudding with brandy sauce

vanilla ice cream (gf, v)

£28.00
per person

Christmas Dinner

served daily from 5pm till 9.30pm

salmon & haddock fishcake with buttermilk dressing

chicken liver parfait, plum & apple chutney served with rough oatcakes (gfa)

chilled shredded chicken salad with a soy, ginger & garlic marinade (gf, df)

fig, clementine & feta salad with pomegranate molasses (v, vva)

soup of the day (df, gf, v)

spiced salmon fillet, roasted red pepper sauce, chorizo, lemon & basil with new potatoes (gfa, df)

roasted turkey breast with pork & cranberry stuffing, pigs in blankets, roast potatoes & steamed vegetables (gfa, df)

ballotine of chicken filled with haggis, wrapped in pancetta served with mash & steamed vegetables (gfa)

pan seared sirloin steak, peppercorn sauce & thick cut chips - £5.00 supplement (gfa, dfa)

slow cooked beef casserole, crispy parsnip, braised red cabbage & creamy mash (gfa)

mushroom, thyme & roasted garlic risotto with marsala wine & truffle oil (v, vva, dfa, gf)

vanilla cheesecake with salted caramel drizzle

warm Belgian chocolate brownie with whipped cream (gfa, v)

christmas pudding with brandy sauce

lemon posset (gf, v)

£40.00
per person

Hogmanay Dinner

served from 5pm till 9.30pm

hot smoked salmon, mini fishcake, north atlantic prawns in a marie rose sauce (gfa, dfa)

cockburns haggis croquettes with a whisky sauce (dfa)

goats cheese & red onion marmalade tartlet with rocket, beetroot and orange dressing

five spice roasted duck breast in a chinese pancake with teriyaki dip (df)

soup of the day (df, gf, v)

halibut with lemon, caper & prawn sauce, parsley mash & steamed vegetables (gf, dfa)

ballotine of chicken filled with haggis, wrapped in pancetta served with mash & steamed vegetables (gfa, dfa)

pan seared sirloin steak, peppercorn sauce, onion rings & thick cut chips - £5.00 supplement (gfa, dfa)

venison fillet, stornoway black pudding, mash, vegetables & blackcurrant sauce (gfa)

wild mushroom, roasted sweet potato, toasted pine nut & saffron risotto (v, vva, dfa, gf)

warm Belgian chocolate brownie with whipped cream (gfa, v)

vanilla cheesecake with salted caramel drizzle

lemon posset (gfa, v)

selection of cheeses, oatcakes & plum & apple chutney

passion fruit & mango sorbet (v, gf, df)

£48.00
per person