

The Anchorage Restaurant

Christmas Menu 2018



STARTERS

Parsnip, apple, celery & toasted chestnut soup (v)

Island venison carpaccio, parmesan shavings, rocket garnish, balsamic reduction

Uist crab, Harris gin remoulade, sugar kelp aioli, crispy seaweed & raspberry vinaigrette

Honey-roasted figs, crumbled crowdie, winter leaves, toasted pumpkin seeds, pomegranite dressing (v)

Free-range chicken & pistachio terrine, cranberry chutney, oatcakes

MAIN COURSE

Trio of Highland steak - 3oz filet, 3oz ribeye, 3oz sirloin, caramelised shallot & wild mushroom confit, port & stilton sauce, chips

Pan-fried hake filet, radish, Lewis mussels, crushed new potatoes & cider chive butter

Traditional turkey crown & all the festive trimmings

Golden glazed Chesney carrot, stilton & hazelnut galette, winter slaw, buttered new potatoes (v)

Pan-fried local scallops, parsnip puree, diced pancetta & black pudding crumb

DESSERTS

Kir Royale cheesecake - cassis cheesecake, champagne & blackcurrant coulis

Chocolate Nemesis - chocolate mousse terrine, peanut brittle & crème fraiche cream

Christmas figgy pudding & brandy sauce

Toffee apple sponge, orange crème anglaise

Cheese board, oatcakes & quince jelly

Two courses £24.50

Three courses £29.50

Please note Residents Discount not available

The Anchorage Restaurant, The Pier, Leverburgh HS5 3UB 01859 520225 www.anchoragerestaurant.com
Please speak to a member of staff for any allergen or special dietary requirements