



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

Cancellation or decrease in numbers 14 days or more prior to date of your reservation – full refund. LESS THAN 14 DAYS – NO REFUND

In the event of a covid outbreak within your party, an alternative date(s) will be offered to transfer your booking

We will be compliant with up to date Scottish Government legal requirements which may affect us having to adjust your table size(s) over the festive period.

If any difficulties arise for us in sourcing menu ingredients we may have to change dishes at short notice.



**Kingsmills Road
Inverness
IV2 3JT**

t: 01463 235877

f: 01463 715749

**e: info@heathmounthotel.com
www.heathmounthotel.com**

The
heathmounthotel
bar
kitchen

Christmas 2021

Christmas Lunch

served daily from 12 noon till 4pm

salmon & haddock fishcake with
butter milk 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)

£23.00
per person

Christmas Dinner

served daily from 5pm till 9.30pm

salmon & haddock fishcake with
butter milk 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)

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

pan seared sirloin steak, peppercorn sauce &
thick cut chips - £3.00 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)

£35.00
per person

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 Monday 29th November
until Friday 24th December

Hogmanay Dinner

Friday 31st December

Overnight Accommodation

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