



**LET'S
PARTY**

PRIVATE HIRE

FOR YOUR FESTIVE
CELEBRATIONS!

For bigger celebrations, why not take advantage of our private hire packages available to individuals or companies who want something a little more bespoke for their festive fling!

Please ask staff for details

DOWSINVERNESS.COM | 01463 218 689



A CRU HOLDINGS VENUE
CRUHQ.COM



DOWS
bar & bistro

FESTIVE MENUS 2019

AVAILABLE FROM 29TH NOVEMBER 2019

TO BOOK

01463 218 689

DOWSINVERNESS.COM

festive menu

ROASTED RED PEPPER & HERITAGE TOMATO SOUP **v**

Warm rustic bread

PRAWN COCKTAIL

North Atlantic prawns bound in a rich marie-rose sauce with tomato and iceberg lettuce served with brown bread

CHICKEN LIVER PATE

red onion chutney, scottish oat cakes and salad

CARROT RIBBON BRUSCHETTA **v, VG**

Ribbons of carrot on cream cheese topped, toasted wholemeal ciabatta

CROWN OF TURKEY **GF**

Sage & onion stuffing, roast potatoes, honey roast parsnips, brussel sprouts and buttered carrots & peas

BRAISED BLADE OF BEEF **GF**

roast potatoes, buttered carrot and peas, red wine jus and yorkshire pudding

HERB-CRUSTED FILLET OF SALMON

crushed potatoes, buttered samphire and garlic butter

VEGETABLE WELLINGTON **v, VG, GF**

Roasted beetroot and squash, topped with a rich kale pesto wrapped in puff pastry served with tomato ragu and crushed potatoes

TRADITIONAL CHRISTMAS PUDDING **GF**

Brandy sauce and mixed berries

STICKY TOFFEE PUDDING

Rich caramel sauce served with a scoop of vanilla ice cream

BAKEWELL CHEESECAKE

With mixed berries

DOWS WINTER TRIFLE

Sherry soaked sponge, topped with layers of raspberry compote, custard flavour mousse and cream, topped with toasted almonds

2 COURSES £15.99 | 3 COURSES £19.99

SERVED DAILY FROM 29TH NOVEMBER

**V|SUITABLE FOR VEGETERIANS VG|SUITABLE FOR VEGANS
GF|GLUTEN FREE OPTION AVAILABLE**

christmas day menu

SCOTCH BROTH

Warm bread & butter

DUO OF SEAFOOD **GF**

Beetroot flavoured, smoked salmon, accompanied by north Atlantic prawns, in marie-rose sauce with tomato and iceberg lettuce served with brown bread

CARROT RIBBON BRUSCHETTA **v, VG, GF**

Ribbons of carrot on cream cheese topped, toasted wholemeal ciabatta

CHICKEN AND BACON TERRINE **GF**

Red onion chutney, scottish oat cakes and salad

CROWN OF TURKEY **GF**

Sage & onion stuffing, roast potatoes, honey roast parsnips, brussel sprouts and buttered carrots & peas

BRAISED BLADE OF BEEF **GF**

8hr Braised Highland beef with goose fat roasted potatoes, buttered carrot and peas, red wine jus and a yorkshire pudding

HERB-CRUSTED FILLET OF COD

Crushed and roasted potatoes, buttered samphire, garlic butter and topped with crispy seaweed

VEGETABLE WELLINGTON **v, VG, GF**

Roasted beetroot and squash, topped with a rich kale pesto wrapped in puff pastry served with tomato ragu and crushed potatoes

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce and mixed berries

STICKY TOFFEE PUDDING

Rich caramel sauce served with a scoop of vanilla ice cream

EMMAS HOMEMADE CHEESECAKE

Mars bar & salted caramel

DOWS WINTER TRIFLE

Sherry soaked sponge, topped with layers of raspberry compote, custard flavour mousse and cream, topped with toasted almonds

3 COURSES £39

UNDER 12'S £20-