

Christmas Menu 2023

From 1st – 22nd December

Dinners from 6pm

Lunches based on availability

Bookings:01856 873477

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STARTERS

- Roasted Sweet Potato & Carrot Soup, sourdough bread (V) (GF+) £5.50
Grimbister Cheese Fritters, maple syrup, pecans, salad (V) £7.95
Cold Water Prawn & Pineapple Cocktail, Marie Rose sauce, oatcakes (GF+) £7.95
Sesame Beef Salad (soy sauce, sesame, ginger), julienne vegetables £9.95
Beetroot, Feta, Walnut Tart, balsamic glaze (V) £7.95
Fan of Melon, cranberry & orange compote (GF+)(Vegan) £6.75



MAIN COURSES

- Roast Crown of Turkey, traditional trimmings (GF+) £17.50
Orkney Lamb Shank, red wine gravy, roast potatoes, roast vegetables (GF+) £19.50
Venison Casserole, topped with crostini £19.50
8oz Orkney-bred Fillet, pink peppercorn sauce, hand-cut chips, grilled tomato, mushrooms £29.00
Grilled Orkney Salmon, Mediterranean salsa, roast potatoes, roast vegetables (GF+) £18.95
Festive Nut Roast, gravy, cranberry sauce, roast potatoes, roast vegetables (GF+,Vegan) £15.50
Winter Vegetable Parcel, winter vegetables, mushroom, rosemary, with basil pesto, roasted vegetable quinoa (V) £15.50
Christmas Salad, crisp salad leaves, nuts, cranberries, pear, chickpeas, olives, Grimbister Cheese, Balsamic Vinaigrette (V)(GF+) £11.95
Add cajun chicken £6.00
Add hot smoked salmon £8.00



SWEETS

- Traditional Christmas Pudding, brandy sauce £7.50
Chocolate Brownie Caramel Cheesecake £7.50
Poached Pear & Orkney Vanilla Ice Cream, mulled wine syrup (GF+, Vegan+) £7.50
Raspberry Cranachan, gingerbread biscuit £7.50
Orkney Ice Cream (Toffee Fudge, Strawberry, Vanilla), crushed candy cane(GF+,Vegan+) £7.50
CheeseBoard – Orkney Cheddar, Orkney smoked Cheddar, Grimbister Cheese, Brie, Blue Cheese, fruit, oatcakes, crackers (GF+) £9.50



COFFEE / TEA

Tea £2.30

Americano £2.60

Latte £2.90

Cappuccino £2.90

Espresso £2.60

Liqueur Coffees £6.95 each

Choose from Grouse, Smirnoff, Courvoisier Brandy, Amaretto, Cointreau, Morgan's Rum, Kahlua, Tia Maria, Baileys

Affogato £7.95 each

Espresso, Orkney Vanilla Ice Cream, Shot of Liqueur

Choose from Grouse, Smirnoff, Courvoisier Brandy, Amaretto, Cointreau, Morgan's Rum, Kahlua, Tia Maria, Baileys

Grasshopper £6.95

Crème de Menthe, Crème de cocoa, cream. Classic after-dinner mint in a glass!



**Please indicate if you would like a gluten free dish or point out other allergens.
Some of our menu items may contain known allergens. Please ask wait staff for a complete list.
GF += gluten free available. V = Vegetarian. Vegan+ = vegan option available.**

