

Argyll Hotel, Bellochantuy
December / Christmas Menu
2 Courses £22.95, 3 Courses £28.95

Starters



December / Christmas Specials

Christmas Soup (can be v*)(can be gf)

Blue stilton (or vegan feta), white onion and sherry, served with a warm roll

Garlic and Coriander Prawns (can be gf)

Prawns pan fried with garlic and coriander and served on a croûton

Breaded Camembert (gf*)(v)

Gluten free Panko breaded wedges of melting Camembert with cranberry dip



Cullen Skink (can be gf)

A hearty soup of smoked North Atlantic Haddock, potatoes, onion and cream served with a warm roll

Venison and Haggis Spring Rolls

A combination of venison and haggis rolled up in filo pastry served with a cranberry dip

Mozzarella Arancini (gf) (v*)

Panko breaded risotto cakes filled with mozzarella (vegan) and served with a tomato salsa

Cajun Chicken Balls (gf)

Cajun spiced panko breaded chicken balls served with a garlic mayo dip

Smoked Salmon Blinis (gf)

Scottish smoked salmon served with herb blinis, horseradish cream and pickled vegetables

Falafels (v*) (gf)

Falafels made with chickpeas and Middle Eastern spices served with a cool mint riatia

Mains



December / Christmas Specials

Traditional Roast Turkey (can be gf)

Tender turkey breast with sage and onion stuffing, gravy, pigs in blankets, roast potatoes, sprouts, caramelised roast carrots and parsnips and braised red cabbage

Gammon Joint (gf)

Hand caved from a joint cured using traditional methods served with gravy, roast potatoes sprouts, caramelised roast carrots and parsnips and braised red cabbage

Vegan Steak (v*) (gf)

Made from a mix of vegan mince, red lentils and cannellini beans and our own spicing served with gravy, roast potatoes sprouts, caramelised roast carrots and parsnips and braised red cabbage



Steak and Guinness Pie

Puff pastry topped steak and Guinness pie served with chips or mash and blanched vegetables

Haddock & Chips (can be gf*)

Scottish caught haddock, beer battered and served with chips, and either mushy peas or salad

Argyll Hotel Burger (can be gf*)

Handmade Bellochantuy beefburger, topped with Cheddar cheese, served in a floured bap with chips and side salad

Chicken Burger (can be gf*)

Panko breaded chicken breast for a classic burger topped with iceberg lettuce and mayo and served in a floured bap with chips and side salad

Vegan / Veggie Burger (v*)

Made with soy mince and the Argyll Hotel's herb and spice combination, topped with vegan mozzarella cheese or standard Cheddar cheese, served in a flour bap, with chips and side salad

Balmoral Chicken

Breast of chicken stuffed with haggis and wrapped in lightly smoked bacon, served with pepper sauce, mash and blanched vegetables

House Curry (can be v*) (gf)

Chef's choice of curry, served with basmati rice and poppadum

Vegan Kofta Kebab (v*) (can be gf)

A Kofta kebab made with vegan mince and aromatic spices served a bed of rice with raita dip and pitta bread

Venison Meatballs

Venison meatballs in a spicy tomato sauce served with linguine and garlic bread

Seafood Linguine

King prawn, mussel, squid rings and smoked haddock in a white wine, cream and leek sauce, served with garlic bread

Confit of Duck Leg (gf)

A confit duck leg served on a cassoulet of pancetta, cannellini beans and potato

Vegan Meatballs (v*) (gf)

Made from black beans and aduki beans served with mash, vegan gravy and blanched vegetables

(v) Vegetarian (v*) Vegan

(gf) Gluten free please let us know when ordering - (gf*) means some food has been cooked in fryers that will have had food containing gluten cooked in them, we cannot guarantee there will be no traces of gluten



Desserts

December / Christmas Specials

Christmas Pudding (can be v*)

A classic individual Christmas pudding served with brandy sauce

Yule Log (v) (gf)

A slice of orange cream filled chocolate roulade dusted with icing sugar and chocolate flakes, served with vanilla ice cream



Ginger and Pear Crumble Cake (can be v*)

Lightly spiced, warmed sponge layered with pear and topped with a golden ginger crumble, served with vanilla ice cream and caramel drizzle

Honeycomb Cheesecake (v)

A biscuit base topped with a toffee cheesecake and chocolate coated honeycomb pieces, served with a caramel drizzle and vanilla ice cream

Banana Waffle (can be v*)

A Belgian waffle topped with banana, ice cream (or vegan ice cream) and drizzled in caramel sauce

Bellochant'Eaton Mess' (v)(gf)

Broken meringue with raspberry, cream and white chocolate, ice cream, blueberries and raspberry coulis

Affogatto (can be v*)(gf)

Scoops of dairy vanilla ice cream topped with a flake and served with rich ground espresso coffee for pouring over

Children's Menu (1 course £8.50 + dessert £13.50 – or £11.00 if kids' ice cream)

Kids Turkey Dinner (can be gf*)

Roast turkey breast with gravy, pigs in blankets, roast potatoes, sprouts and caramelised roast carrots and parsnips

Kids Fish 'n' Chips (can be gf*)

Battered Haddock with chips and mushy peas or salad

Kids Curry (can be v*)(gf)

Chef's choice of curry, served with basmati rice and mini poppadums

Chicken Goujons (can be gf*)

Battered chicken strips with chips and salad

Individual Pizza (v)

Deep dish four cheese pizza with chips and salad

Desserts - choose from above or vanilla ice cream (can be v*) with a flake and 'sprinkles'