



FESTIVE EVENING MENU

Every night from 5:30pm-9:30pm Available throughout December up until the 24th Limited group availability on Saturdays

3 Courses £19.95

STARTERS

SOUP OF THE DAY

Homemade bread roll

FRIED HALLOUMI STICKS (v)

Lebanese Cheese, Panko Bread Crumbs, Green Chilli Dip

PRESSED CHICKEN AND WILD MUSHROOM TERRINE

Caramelised Onion Relish and Crisp Salad Leaves

SMOKED MACKEREL AND HORSERADISH PATE

Crisp Salad, Mini Arran Oatcakes

MAINS

ROAST TURKEY

Roast Turkey Breast, Leg Roulade with Sage & Onion Stuffing Wrapped in Serrano Ham, Roast Potatoes, Seasonal Vegtables, Pigs n Blankets, Turkey Gravy

8oz SCOTCH SIRLOIN STEAK (£8 SUPPLEMENT)

Flat Cap Mushroom, Vine Cherry Tomatoes, Steakhouse Chips, Pepper Sauce

BAKED FILLET OF SCOTTISH SALMON

Tender stem Broccoli, Pilaf Rice and Hollandaise Sauce

BUTTERNUT SQUASH RISOTTO (v)

Chunks of Squash, Shaved Parmesan & Herb Oil

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce

WALNUT CHOCOLATE BROWNIE (v) (n)

Homemade Cinnamon Ice-Cream

SELECTION OF SCOTTISH CHEESES

Arran Caramelised Onion Relish and Arran Mini Oatcakes

SELECTION OF SORBETS

Choose from Passion Fruit, Blackcurrant or Lemon Sorbet

SIDES

FRENCH FRIES £3

ROAST POTATOES £2

ROAST VEGETABLES £2

(v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the team. Prices are inclusive of VAT

FESTIVE LUNCH MENU

Every day from 12pm -3pm Available throughout December up until the 24th Limited group availability on Saturdays

3 Courses £19.95 | 2 Courses £15.95

STARTERS

SOUP OF THE DAY £4.95

Homemade Bread Roll

SMOKED MACKEREL AND HORSERADISH PATE £5.95

Crisp Salad, Mini Arran Oatcakes

HAGGIS BON BON'S £4.95

Crisp Salad Leaves, Wholegrain Mustard Mayo

FRIED HALLOUMI STICKS (v) £5.40

Lebanese Cheese, Panko Bread Crumbs, Green Chilli Dip

GREEK SALAD (v) £5.95

Lettuce, Tomatoes, Cucumber, Onion, Feta Cheese and Black Olives

MAINS

ROAST TURKEY £12.95

Roast Turkey Breast, Leg Roulade with Sage & onion Stuffing Wrapped in Serrano Ham, Roast Potatoes, Seasonal Vegetables, Pigs n Blankets, Turkey Gravy

BAKED FILLET OF SCOTTISH SALMON £13.95

Tender stem Broccoli, Pilaf Rice and Hollandaise Sauce

BUTTERNUT SQUASH RISOTTO (v) £10.95

Chunks of Squash, Shaved Parmesan & Herb Oil

FRESH LOCAL HADDOCK AND CHIPS £11.95

Mushy Peas and Tartare Sauce

MOUSSAKA (ve) £10.95

Aubergine, Tomato, Puy Lentil, Cauliflower Sauce with Crisp Salad and Homemade Vegan Bread

DESSERTS

TRADITIONAL CHRISTMAS PUDDING £4.95

Brandy Sauce

WALNUT CHOCOLATE BROWNIE (v) (n) £4.50

Homemade Cinnamon Ice-Cream

TRIO OF SORBETS (ve) £4.95

Selection of Passion Fruit, Lemon and Blackcurrant Sorbet

SIDES

FRENCH FRIES £3

ROAST POTATOES £2

ROAST VEGETABLES £2

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HOGMANAY GALA DINNER

Join us at our Hogmanay Gala on the 31st December 2019. Enjoy a 6-course set menu with live music entertainment and views of the harbour to bring in the bells.

6 Courses £49.95

COURSE 1

WILD MUSHROOM AND TRUFFLE ARANCINI(v)

Small Risotto Balls Deep-Fried in Panko Breadcrumbs

COURSE 2

PRESSED SMOKED SALMON

Dill and Horseradish, Caviar and Tomato Dressing

COURSE 3

VELOUTÉ OF JERUSALEM ARTICHOKE(v)

Rich and Creamy Soup of Jerusalem Artichoke

COURSE 4

SADDLE OF PERTHSHIRE VENISON

Parsnip Puree, Potato Fondant, Roasted Fig and Tarragon Jus

COURSE 5

POMEGRANATE SORBET (ve)

Palate Cleanser of Homemade Pomegranate Sorbet

COURSE 6

TRADITIONAL LAYERED CRANACHAN

Homemade Shortbread

HOGMANAY 2020

JOIN US TO CELEBRATE HOGMANAY IN STYLE!

Join us at our Hogmanay Gala on the 31st December 2019. Enjoy a 6-course set menu, £49.95pp with views of the harbour to bring in the bells. Enjoy the New year fireworks in the Count down to 2020. This is a limited space event. Early bookings advised; advance payment required to secure booking.

GIFT CERTIFICATES

GIVE THE GIFT OF THE PERLE EXPERIENCE THIS CHRISTMAS

We understand how important it is to look after your wellbeing and what better way to recuperate than by escaping to a luxury break in Scotland.

Exclusive gifts now available to purchase online at https://perlehotels.com/oban/perle-oban-gift-vouchers

BOOKING DETAILS

£10 Non-refundable deposit required to secure all Christmas bookings.

All bookings after 31st October must be paid in full at the time of booking. Final balance and pre-orders must be received 7 days prior to the booking. Please note full balance is non-refundable and non-transferable. A discretionary service charge of 10% will be added to parties of 6 or over. Please make us aware of any dietary requirements when booking and inform your server on arrival.

For reservations please <u>stay@perleoban.co.uk</u> or call our team on 01631 700 301

Open every day until 23rd December 2019.



Perle Oban Hotel, Station Square, Oban, PA34 5RT

stay@perleoban.com | 01631 700 301