

# ROCPOOL

pre-christmas lunch

£27.95

potato & leek soup with sour cream & chives

peat smoked salmon & mascarpone terrine with toasted brioche, watercress & pickled cucumber

cassoulet of Tuscan duck with cotechino sausage, cannellini beans & crisp baked polenta

salad of shaved pear & pecorino cheese with cranberry, walnut & pickled onion, sour cream & orange zest

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oven roasted turkey breast glazed with pomegranate, mandarin & thyme, pork & apricot stuffing with pine nuts & spiced red cabbage

slow cooked scotch beef cheek with roasted butternut squash risotto, stir fry of baby sprouts & salami Napoli (£2 supp)

fresh homemade potato gnocchi with soft fried duck egg, stir fry of wild mushrooms with chestnuts, samphire & parmesan

roast fillet of cod with braised puy lentils, creamed cauliflower & spiced curry butter with onion bhaji

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warm pear & almond tart with crème fraiche

rum & raisin ice cream with hot baked panettone & vanilla cream

baked chocolate fudge with chilled zabaglione

# ROCPOOL

pre-christmas dinner

£44.95

potato & leek soup with sour cream & chives

seared breast of wood pigeon with risotto of wild mushrooms & home cured bresaola

salad of fresh burrata cheese with oven roasted butternut squash, fresh orange, mint & honey roasted savoury granola

gravadlax of salmon with roasted baby beets, wasabi & pickled ginger with a soy lemongrass & sesame dressing

home made fresh egg pappardelle with slow cooked scotch beef shin ragu, shaved parmesan & parsley

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buttermilk & harissa spiced chicken brochette with oven roasted Piedmontese pepper & tomato pearl couscous, crumbled feta cheese with pine nuts & yoghurt

fresh homemade potato & herb gnocchi with soft fried duck egg, stir fry of wild mushrooms with chestnuts, samphire & parmesan

loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato

roast fillet of Shetland cod with Arbroath smokie risotto, potato crisps & soft poached egg with lemon & chives

oven roasted rump of lamb with pearl barley braised in white wine & bay leaves with salami piccante, oven roasted baby tomatoes with chilli, olives & baby leeks

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selection of scottish & continental cheeses with handmade oatcakes & honey

warm pear & almond tart with crème fraiche

rum & raison ice cream with hot baked panettone & vanilla cream

rice pudding crème brulee with pedro ximenez soaked sultanas

hot chocolate fudge with chilled zabaglione

**Many thanks** for your enquiry regarding pre-Christmas menus and bookings at:

Rocpool Restaurant  
1 Ness Walk,  
Inverness  
IV3 5NE  
Tel: 01463 717274  
E Mail: [info@rocpoolrestaurant.com](mailto:info@rocpoolrestaurant.com)

To eat from the Christmas menu, which runs from 7 to 23 December, this must be pre-booked and is only available for parties of 4 or more.

When making your booking enquiry, please state that it is the Christmas menu you require.

We now have an online booking system on our website at [rocpoolrestaurant.com](http://rocpoolrestaurant.com) for parties of up to and including 8 people. Credit or debit details will be required for tables of 5 & more, please contact us directly by phone or e-mail if your reservation is for more than 8 persons.

If you are able to pre-order your chosen dishes, this would be greatly appreciated and if your party is on a restricted time this is essential.

Festive opening times for December are as follows:

Lunch 12.00 – 2.30pm  
Dinner 5.45 – 10.00pm

Friday 14 and 21 December lunch 12.00 – 4.00pm, only Christmas menu available with us requiring tables to be vacated by 6.30pm.

Dinner will be served from 7pm onwards.

We are open on Sunday 23 & 30 December.

Christmas Eve, Christmas Day and Boxing Day the restaurant will be closed.

The restaurant is also closed for holidays on 31 December - 3 January 2018, with us opening again for business as usual on 4 January 2018.

We look forward to welcoming you to Rocpool,

Kind Regards  
Steven & Fiona