



THE
Redcliffe
BAR & RESTAURANT

Redcliffe-Hotel.co.uk
01463731713
1 Gordon Terrace
Inverness
IV2 3HD

Lunch & Early Evening

Until 6.45pm

A Complimentary Glass Of Mulled Wine

Starters

Cream of Cauliflower Soup with Blues Cheese Croutons (V)

Chicken Liver Parfait with Apple & Raisin Chutney
and Handmade Oatcakes

Confit Duck Leg & Poached Pear Salad with Walnut Vinaigrette (GF)

Risotto of Roast Pumpkin & Sage
finished with Parmesan and Virgin Oil (GF)

Hot Smoked Scottish Salmon & Beetroot Salad
with Horseradish Crème Fraîche (GF)

Main Courses

Roast Turkey with Pork & Pancetta Croquette,
Parsnip Purée and all the Trimmings

Pan Seared Breast of Chicken with White Bean & Chorizo Cassoulet
and Chargrilled Bruschetta

Haggis Stuffed Shoulder of Pork with Savoy Cabbage,
Potato Purée and Cider Cream Sauce

Grilled Fillet of Salmon, Creamed Leeks and Pommes Anna (GF)

Feta Cheese, Cherry Tomato & Spinach Tart
with a Warm Potato and Black Olive Salad (V)

Desserts

Mandarin Custard Tart with
Caramelised Clementines and a Cointreau Syrup (V)

Traditional Christmas Pudding with Brandy Crème Anglaise (V)

Winter Berry & Rum Crème Brûlée with Handmade Short Bread (V)

Apple & Cinnamon Ice Cream with Raspberry Sorbet (V)

Monday-Thursday

2 Courses £15

3 Courses £18

Friday & Saturday

2 Courses £17.50

3 Courses £21

A La Carte

Starters

Roast Butternut Squash Soup with Sage Oil £ 4.50 (V) (GF)

Pork & Apple Terrine wrapped in Streaky Bacon with
Beetroot Chutney and Handmade Oatcakes £7

Ravioli of Hot Smoked Scottish Salmon
With Lemon and Dill Butter £8

Salad of Gressingham Duck Breast with a
Hazelnut & Pomegranate Dressing £ 7.50 (GF)

Risotto of Wild Mushroom & Leek
with Parmesan and Virgin Oil £ 7 (GF)

Main Courses

Roast Turkey with Pork & Pancetta Croquette,
Parsnip Purée and all the Trimmings £14.50

Fillet of Aberdeen Angus Beef Stroganoff
with Wild Rice £21

Baked Fillet of Halibut with a Potato,
Leek & Clam Chowder and Crispy Leeks £19.50 (GF)

Venison Escalope with Celeriac & Truffle Oil Purée,
Savoy Cabbage and Rosemary Jus £21.50

Goat's Cheese & Shallot Tarte Tatin with an Endive & Lambs
Lettuce Salad and Sherry Vinaigrette £13 (V)

10oz Aberdeen Angus Ribeye, Chips, Onions Rings
Grilled Tomatoes & Mushrooms and a choice of
Peppercorn or Whiskey & Mushroom Sauce £22.95

Redcliffe Burger, Cheddar Cheese, Caramelised Onions,
Relish, Chips, Salad and Coleslaw £13.50

Beer Battered Haddock, Chips,
Peas, Handmade Tartar Sauce and Salad £12.50

Sides

Mixed Nuts (v) (GF) £3

Olives (V) (GF) £3

Chips (V) (GF) £3

Sweet Potato Fries (V) (GF) £3

Onion Rings (V) £3

Roquette, Parmesan and £3

Apple Salad (V) (GF)

Calamari Rings, Aioli £5

Desserts

Mandarin Custard Tart with
Caramelised Clementines and a Cointreau Syrup £7 (V)

Traditional Christmas Pudding with Brandy Crème Anglaise £7 (V)

Chocolate & Hazelnut Terrine with Hazelnut Cream
and a Vanilla Tuile £7 (V) (GF)

Winter Berry & Rum Crème Brûlée
with handmade Short Bread £7 (V)

Selection Of Cheese & Biscuits with Handmade Walnut Bread
and an Apple & Raisin Chutney £8.50 (V)

Hot Drinks

Americano	£3
Latte	£3.50
Cappuccino	£3.50
Espresso	£3
Flat White	£3.50
Liqueur Coffees	£4.50
Teas	£2

Wee Ones

Cream of Tomato Soup with a Freshly Baked Roll (V)

Honeydew Melon Salad (V, GF)

Garlic Bread with or without Cheese (V)

Grilled Sausage and Mash

Handmade Chicken Nuggets and Fries

Battered Mini Haddock and Fries

Baked 1/2 Chicken Breast and Mash (GF)

Mince and Tatties (GF)

Beans, Peas, Carrots and Salad available with all dishes

Sticky Toffee Pudding with Vanilla Ice Cream (V)

Fresh Fruit Salad served with Cream or Ice Cream (V, GF)

Kid's Ice Cream or Sorbet Sundae (V)

One Course £6
Two Course £8
Three Course £9.5