



## Solas at the Cabarfeidh Hotel - relaxed, informal, contemporary elegance.

### Festive Lunch and Early Dinner

- ✓ Roasted root vegetable and tomato broth with savoury biscotti  
Chicken and chorizo terrine  
with red onion marmalade and tarragon focaccia toast
  - ✓ Fantail of galia melon with pink grapefruit segments and grapefruit granita
  - ✓ Air dried ham crisp set on a tower of poached quail's egg,  
Stornoway black pudding and potato cake
  - Individual smoked salmon pâté with dill, cucumber and lemon dressing
  - ✓ Celeriac and blue cheese roulade with  
sweet balsamic dressing and pickled beetroot salad
- Traditional roast turkey with kilted chipolatas, garlic roast potatoes,  
apple and prune stuffing, cranberry sauce and jus de roti
- Grilled marinated pork steaks with warm pickled cabbage  
and carrot, whole grain mustard and Calvados sauce
- Hot poached fillet of salmon and monkfish medallion on a local  
seafood risotto with a vine cherry tomato broth (£2.00 supplement)
- Slow braised haunch of venison  
with crushed butternut squash and red Rioja wine jus
- ✓ Winter vegetable dauphinoise with a mushroom velouté
  - ✓ Potato and parsnip almandine
- Cloutie dumpling with greengage compote and whisky sauce
- Dark chocolate tart with rum syrup and mascarpone cheese
- Gingerbread cheesecake with Cointreau liqueur and kumquat jelly
- Fruit scone bread and butter pudding with vanilla anglaise
- Homemade Solas ice-cream with gingerbread triangle

Take a little time to get together in the company of family, friends or colleagues for a delicious Solas meal - at a price that's exceptional amazing value



Time to spend in leisurely fashion - maybe with after lunch drinks in the Cabarfeidh's cosy lounge - or if you prefer, order ahead and we can serve you faster, so your party can return to the rest of a day's work.

Please call us early on 01851 702604 to make sure of your preferred date.

#### DATES

Every day from Friday 2nd December to lunch on Saturday 24th December.

Sunday lunch/dinner offers a choice of roasts, plus a selection of festive dishes. Santa will be visiting on all Sundays within the above period.

#### TIMES/PRICES

Lunch, from 12.00 - 2.00 pm.  
2 courses : £15.99 3 courses : £18.99

Early Dinner, order from 5.00 - 7.00pm.  
(5, 6, 7, 12, 13, 14, 19, 20, 21 Dec. only)  
2 courses : £17.99 3 courses : £19.99

Sundays (three courses only):  
From 12.15 - 2.00pm and 6.00 - 9.30pm.  
£18.99 per person.

#### Children:

0-4 years inclusive : free.  
5-11 years inclusive : half price.  
Special children's menu also available.



### Festive Dinner

- ✓ Roasted root vegetable and tomato broth with savoury biscotti  
Wild boar and venison terrine with crispy black pudding,  
soft poached egg, smoked bacon, date and ginger chutney  
Caramelised Lewis scallops with toasted onion seed and  
crushed butternut squash, chervil beurre blanc and air dried Parma ham  
Goat's cheese, spinach and pinenut filo pastry  
triangle with a sweet pepper coulis  
Grilled duet of monkfish medallion and whole langoustine  
with an olive caponata dressing
- ✓ Silver ear and chanterelle mushroom ravioli,  
with a saffron infused ginseng coulis

Traditional roast turkey, kilted chipolatas, garlic roast potatoes,  
apple and prune stuffing, cranberry sauce and jus de roti  
Pan fried breast of chicken, stuffed with smoked Bratwurst sausage,  
picante of pearl onions and baby gherkins

Black crowdie cheese crusted lamb chops with a pea mint mash  
and silky 'Muscatel de Valencia' sauce

Loin of venison stuffed with rilette of guinea fowl, crushed sweet  
potatoes, juniper and blackcurrant syrup (£4.00 supplement)

Panfried fillet of Torbay sole with basil braised fennel and Pernod beurre blanc  
8oz char-grilled sirloin steak with  
stir-fried oyster mushrooms and a pink peppercorn sauce

- ✓ Trio of vegetable galantine: yellow tomato fondue and  
truffled vegetable tart with Caboc cheese glaze

Traditional Christmas pudding with hazelnut brandy sauce and cherry compote

Selection of Scottish artisan cheeses, vine fruits,  
home-made chutney and oat cakes

Hot chocolate mocha fondant with double espresso mousse

Baked pumpkin and lavender pannacotta with caramel vanilla sauce

Piña colada cheese cake with lush Caribbean coconut ice cream

Boozy trio of Aftershock sorbets

Date and pistachio halva on shortbread disc with rosewater scented mascarpone

Relaxed, elegant and stylish.

An evening of festive celebration at Solas, in the Cabarfeidh Hotel must be the perfect choice.

Your dinner features delicious, imaginative dishes, prepared using the finest available fresh ingredients. An opportunity for you to spoil yourself and your guests.

Make your selection from an extensive wine list, which includes fine classics and the best of New World wines, too.

Some dates sell out fast - so, to make sure of your preferred date, please call us early on 01851 702604.

#### DATES

From 2nd to 23rd December (not Sundays).

#### TIMES/PRICE

From 6.00pm, last orders at 9.30pm.  
3 courses : £32.99

#### DINE AND STAY

For an even more relaxed treat, why not stay the night at just £29.50 per person, for bed and breakfast? Ask our receptionist for details. Subject to availability.

**Gift Vouchers** - Looking for a great gift idea? Why not treat your friends or family to a night out in one of Stornoway's leading restaurants? Gift vouchers are on sale at hotel reception desks.



# Christmas Day



What could be better than lunch prepared to perfection just for you on Christmas Day?

In the delightful, contemporary elegance of Solas, you'll appreciate discreet but attentive service. Your gourmet meal is preceded by a complimentary cocktail or malt whisky and amuses bouches and afterwards, you can relax in the lounge with coffee or perhaps treat yourself to a liqueur, while Santa makes his visit.

We welcome children in all of our restaurants and we make a special effort at Christmas - after all, much of the day's activities revolve around them. We'll do our utmost to make them feel welcome at the most enjoyable celebration of the year.

To avoid disappointment, please book early, as space is limited.

## TIMES/PRICES

Lunch served from 12.00 noon, last orders at 2.45 pm  
Solas : £59.99 per person

## Children:

0-4 inclusive : free

5-11 inclusive : half price.

**Christmas Day Lunch**

Cocktail or malt whisky and home-made amuse-bouches

✓ Wintergreen and red vine sun-blushed tomato soup with truffle espuma

Tower of warm local smoked fish with tiger prawn dumpling in a Vietnamese style fish broth

Medley of scallops, saffron salsify, shellfish bisque and crispy smoked bacon

✓ White asparagus, braised beetroot and avocado vegetable sushi, with raisin and sweet soya sauce

Kangaroo, wild boar and apricot terrine with redcurrant and blackberry chutney

Lobster and dill ravioli

✓ Wild mushroom ravioli

Martini and pomegranate sorbet  
Lemon and fresh mint sorbet

Royal roast (chicken stuffed in a duck stuffed in a turkey) with giblet gravy, kilted chipolatas, garlic herb roast potatoes and apple and prune stuffing

Pan-fried fillet of Atlantic halibut, with a devilled crab crust and fennel and lentil ragout

Oven roast crown of pheasant, buttered crushed turnip and a blood orange and port glaze

Individual fillet of beef and lamb Wellington, wild mushroom and shallot deuxelle and a Muscat sauce

Rack of venison with roast pumpkin mash and a Glayva and juniper berry jus

✓ Baked pumpkin soufflé with green pesto and truffle sauce

*All main courses are served with fondant potato and a selection of honey buttered baby vegetables*

Traditional flaming Christmas pudding with caramel brandy sauce and boozy fruits

Selection of Scottish artisan cheeses with a pot of red wine and grape jelly and lavash bread

Dark chocolate soufflé with winter fruits and vanilla pod ice cream

Trio of dessert platter: saffron cottage cheese dumpling, passion fruit mousse and macaroons

Amaretto cheesecake with fruity tipsy laird and Grenadine poached pear

# Christmas and Festive Season Celebrations



solas  
@ the cabarfeidh  
**2011**

## How to book

During the festive season, demand for tables always exceeds availability, so **it's essential that you book early to avoid disappointment.**

**1. Please telephone first, to check availability and make a provisional booking, which will only be confirmed when we receive your completed reservation form and the required deposit. If your deposit is not received within 7 days of your phone booking, the table reservation will be automatically released. For a reservation made within 7 days of your meal, the deposit will be required at the time of making the reservation.**

The form (which accompanies this brochure as a loose leaf) should be returned to the reception desk of the Cabarfeidh Hotel.

Later on, if the number of guests in your party changes a little, we may be able to adjust your booking, provided you let us know in good time, as soon as you know about the changes.

**2. Two days before your meal, please contact us to reconfirm the final number of guests in your party.** If you don't do this and the number has decreased, you will still be charged for the original number booked.

We plan very carefully, to make sure that we are able to provide an excellent level of service and food quality for all our guests. In order to achieve this, it's important for guests to play their part by arriving at the restaurant in good time for their table reservation.

**If you do arrive late, you may face a delay in service,** if we have moved on to the next booking.