

Christmas Day at The Barbon Inn 2025

£75 per person

£40 children under 13

A welcome drink of Barbon Fizz awaits you on your arrival, we will show you to your table where you will find personalised deluxe handmade crackers

A selection of warmed bread rolls will be offered

TO BEGIN

Prawn & smoked salmon cocktail, iceberg lettuce and diced tomato in a homemade marie rose sauce

Cream of carrot & orange soup along with a warmed petit pain

Chefs' pate with a mulled cranberry chutney along with Macleans Highland Bakery oatcakes

A warmed brie & goats cheese stack with caramelised red onions and a homemade redcurrant jelly

MAINS

Roast turkey crown, with roast root vegetables, seasonal greens, cauliflower cheese, pigs in blankets roast potatoes

Roast topside of beef, with roast root vegetables, seasonal greens, cauliflower cheese, pigs in blankets roast potatoes

Pan fried salmon fillet with a beetroot butter, lemon & herb crushed potato and crispy kale

A roast vegetable terrine with seasonal greens, cauliflower cheese, and roast potatoes

PUDDINGS

Lorna's homemade sticky toffee pudding, served with custard or cream

Christmas pudding with a brandy custard

A blackcurrant sorbet with fresh berries

Coffee, mince pies and shortbread to finish

Cheese and biscuits add £6.95