

Festive MENU

LUNCH 12.00PM - 3.00PM

3 COURSE
£39

PER PERSON

includes crackers

*Non-Residents are
most welcome*

21 NOV TO
24 DEC
2026

To Begin

Soup of the Day

Warm Bread & Whipped Garlic Butter

Skeabost Prawn Cocktail

"Bloody Mary" Rose Dressing, Crisp Salad, Buttered Brown Bread

Ham Hough & Arran Mustard Terrine

Peppery Oatcakes & Piccalilli

To Follow

Slow Roasted Turkey Breast

Roast Tatties, Kilted Pigs, Root Vegetables
Sage & Onion Stuffing, Cranberry Jus

Lightly Spiced Lentil and Walnut Loaf

Roasted Beetroot, Orange Poached Carrots, Saffron Potatoes

Pan Seared Hake

Fondant Potatoes, Winer Green, Citrus & Dill Cream

Slow Cooked Highland Beef

Smoked Mash, Roasted Winter Vegetables, Red Wine Jus

To Finish

Warm Christmas Pudding

Redcurrants, Whisky Creme Anglaise

Vanilla Panna Cotta

Berry Compote, Shortbread Crumb

Ported Murder

Blue Murder Cheese, Quince, Chutney, Geroage's Oatcakes

Freshly brewed Coffee & Tea with Mincemeat Pies

TO BOOK

+44 (0) 1470 373 737 | www.sonascollection.com/festive-skeabost-2026

Skeabost House Hotel, Skeabost Bridge, Isle of Skye IV51 9NR