

## Daily Changing Sample Dinner Menu

### **Chefs Homemade Red Lentil and Vegetable Soup (v) (g)**

Served with a Fresh Dinner Roll

### **Classic Style Roll Mop Herring (g)**

Presented with Dressed Leaves with Sliced Red Onion and Lemon

### **Chilled Fan of Honeydew Melon**

Presented with Lemon Sorbet and Mango Coulis

### **Crispy Rings of Calamari (Supplement £2.50)**

With Salad Garnish and Sweet Chilli Sauce

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### **Roast Breast of Grampian Chicken (g)**

Placed on Creamy Mash with a Whisky Pepper Sauce

### **Lightly Grilled Fillet of North Sea Cod (g)**

Served on a Creamy Hollandaise Sauce with Capers and Spring Onions

### **Chefs Homemade Beef Lasagne**

Presented with Shavings of Parmesan

### **Crispy Coated Vegetable Kiev (v)**

Accompanied with Dressed Mixed Salad

### **8oz\* Prime Highland Sirloin Steak (g) (£7.50 Supplement)**

Served with Grilled Tomato, Mushrooms, Onion Rings & Chips

Whisky & Pepper Sauce or Blue Cheese & Tarragon Sauce

(£1.95 Supplement per sauce)

### **All Dishes Served with Chef's Selection of Vegetables & Potatoes**

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### **Warm Rhubarb and Ginger Crumble**

Coated with Chef Homemade Vanilla Custard

### **Dark Chocolate Fudge Cake**

With Chantilly Cream and Chocolate Sauce

### **Vanilla Dairy Ice Cream**

Topped with Butterscotch Sauce and a Wafer

### **Selection of Scottish Cheese (v) (g) (£2.50 Supplement)**

Served with Savoury Biscuits

### **Tea & Coffee**

Please help yourself in the Lounge

**£19.95 per person table d'hôte**

(v) Denotes dish is vegetarian (g) Denotes dish is **or can be** Gluten Free

Information on allergen content available on request

Please note that our fish dishes may contain small bones - \*Uncooked Weight