

TABLE D'HOTE MENU

THIS IS A SAMPLE MENU, MENU CHANGES DAILY

1 COURSE: £17.95 | 2 COURSE: £19.95 | 3 COURSE: £23.95 | CHILDREN: HALF PRICE

TO START

CHEFS HOMEMADE VEGETARIAN SCOTCH BROTH (V)

Served with a fresh roll

NORTH SEA PRAWNS IN A MARIE ROSE SAUCE (GF)

Presented with fresh leaves and paprika

HILL CAUGHT HAGGIS BON BONS

On a bed of creamy mash with a Ben Nevis whisky sauce

CRISPY FRIED WEDGES OF HOWGATE BRIE (V)

Accompanied by a tasty garlic mayonnaise and salad garnish

MAINS

ROAST SILVERSIDE OF HAND CARVED SCOTCH BEEF (GF)

Served with Yorkshire pudding, horseradish sauce, and chefs own gravy

LIGHTLY SEARED FILLET OF HIGHLAND SALMON (GF)

Placed on a bed of rocket with tomato salsa and lemon

SPICY CHICKEN JALFREZI

Accompanied by wild rice, coleslaw and naan bread

SPINACH AND RICOTTA TORTELLINI (V)

Coated with Scottish cheddar cheese and shavings of parmesan

STEAK SERVED WITH GRILLED TOMATOES (£7.50 SUPPLEMENT CHARGE)

ALL MEALS SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATO

DESSERT

WARM STICKY TOFFEE PUDDING

Served with butterscotch sauce and fresh pouring cream.

NEW YORK STYLE VANILLA CHEESECAKE,

Served with fresh strawberries, Chantilly cream and mango coulis

PEAR BELLA

Chocolate ice cream with poached pear, chocolate sauce and a wafer

CHEESEBOARD (£2.50 SUPPLEMENT CHARGE)

A fine selection of Scottish cheeses