

Royal Hotel

Dinner Menu

Sample Menu



To Start:

Soup of the Day
Hearty Potato & Leek Soup (v)

Smoked Salmon Terrine 4.7.
On a Wild Rocket Salad with a Dill Mayonnaise

Locally Caught Haggis 1.2.3.7.
Topped with a Neep & Tartie Putee and a Whisky Cream Sauce

Main Course:

Roast Silverside of Scottish Beef 1.3.7.
With a Creamy Mash, Yorkshire Pudding and a Red Wine Jus

Baked Seabass Fillet 4.7.
Served on a bed of Creamy Mash with a Creamy Leek Sauce

Quorn Cottage Pie 7.8.
Quorn Mince with Country Vegetables topped in a Crusty Mash (v)

Ploughman's Salad 1.7.
Mixed Salad Leaves with Scottish Cheddar, Mixed Pickles, Sliced Ham, Croutons and Crusty Bread

8oz Sirloin Steak (£5.95 supplement) 7.
8oz Sirloin Steak with Chips, Gami and Peppercorn Sauce

All Main Courses are served with Roast Potatoes, Carrots & Peas

Desserts:

Raspberry Cranachan 1.7.9.
Blended Cream, Oatmeal, Whisky, Heather Honey and Raspberries with Shortbread

Bread & Butter Pudding 1.3.7.
Accompanied with a Rich Vanilla Custard

Cheddar Cheese Plate 1.7.
With a Selection of Biscuits and an Onion Chutney

Vanilla Ice Cream 1.7.
Fresh Dairy Vanilla Ice Cream topped with a Fat Wafer
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Tea & Coffee with Mints
Will be served in the Lounge Bar at your leisure after your meal

Residents –	2 Course(s)	£15.95	3 Course(s)	£19.95
Non Residents –	2 Course(s)	£17.95	3 Course(s)	£22.95

Gluten Free alternatives are available upon request

ALLERGY INFORMATION: CONTAINS

1. GLUTEN 2. NUTS 3. EGGS 4. FISH 5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYBEANS
9. SULPHUR DIOXIDE 10. PEANUTS 11. CELERY 12. MUSTARD 13. SESAME 14. LUPIN

