

Table d' Hotel

Non Resident

£20.95 per person - 2 Course £23.95 per person - 3 Course

Residents

£19.95 per person - 2 Course £22.95 per person - 3 Course

To Start – Appetiser

Soup of the Day 1, 3

Tomato & Basil Soup with a warm petit pan

Clava Brie and Red Onion Chutney Tartlet 1, 3 (v)

Served with Freshly Dressed Salad Leaves

North Atlantic Prawn Cocktail 3, 5

North Atlantic Prawns Bound in a Marie Rose Sauce on a Bed of Salad

Smoked Scottish Salmon Salad - £3.95 supplement 1, 4, 7

Smoked Scottish Salmon Salad with a Lemon Salad, a Crème Fraiche Dressing and Granary Bread

To Follow – Entrée – Main Course

Oven Roasted Loin of Pork 7, 11

Oven Roasted Pork Loin with a Apple and Wholegrain Mustard Sauce and Parsley Mashed Potato

Grilled Fillet of Smoked Haddock 4, 7

Grilled Fillet of Smoked Haddock with a Cheddar and Leek Sauce and Parsley Mashed Potato

Smoked Chicken and Toasted Walnut Salad 2, 3, 12

Served with, Boiled Egg, Capers, Gerkhins, Tomatoes, Cucumber and our inhouse Dressing

Four Cheese Tortellini 1, 3, 7 (v)

Covered with a Tomato and Mascarpone Sauce Topped with Grated Parmesan

8oz Scottish Steak - £5.95 supplement 7

Accompanied with Chunky Chips, Onion Rings, Mushrooms, Gilled Tomato and a Peppercorn Sauce

All Mains will be served with Baby Boiled Potatoes, Seasoned Carrots and Broccoli

To Finish – Dessert – A Sweet Sort of Thing

Traditional Sticky Toffee Pudding 1, 3, 7

Served with a Warm Toffee Sauce and Vanilla Ice Cream

Lemon Curd Tartlet 1, 3, 7

With a Freshly Whipped Chantilly Cream and Fresh Fruit Coulis

Duo of Dairy Ice Cream 1, 7

Chefs Choice of Dairy Ice Creams Topped with a Fan Wafer

Scottish Cheese's Plate 1, 7, 11

Trio of Scottish Cheese's served with Savoury Crackers and Chutney

Tea and Coffee will be served in the lounge bar after your meal

Allergen and Dietary Information

All dishes are clearly marked with the 14 known allergens which are:

- | | | | | |
|------------|-----------|------------|-----------------|----------------|
| 1.GLUTEN | 2.NUTS | 3.EGGS | 4.FISH | 5. CRUSTACEANS |
| 6.MOLLUSCS | 7.DAIRY | 8.SOYBEANS | 9.SULPH DIOXIDE | |
| 10.PEANUTS | 11.CELERY | 12.MSUTARD | 13.SESAME | 14.LUIN |

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To Start – Appetiser

Soup of the Day 1, 3 (v)

Cream of Broccoli and Mild Stilton Soup with a warm petit pan

Grants Black Pudding Bon Bons 1, 3, 7

Grants Black Pudding Topped with a Tomato Jam and Smoked Cheddar with a Mixed Leaf Salad

Chicken Liver Pate 1, 3, 7

Served with Highland Oatcakes and a Beetroot Chutney

Smoked Scottish Salmon Salad - £3.95 supplement 1, 4, 7

Smoked Scottish Salmon Salad with a Lemon Salad, a Crème Fraiche Dressing and Granary Bread

To Follow – Entrée – Main Course

Baked Ayrshire Gammon 7, 12

Served on a Chive Mashed Potato with a Honey Mustard Cream Sauce

Grilled Fillet of Trout 4, 7

With a Lemon, Garlic and Parsley Butter and Chive Mashed Potato

Oven Roasted Breast of Chicken 7

Served with a Chive Mashed Potato and a Pink Peppercorn Sauce

Pear Beetroot and Feta Cheese Salad 7, 12 (v)

Served with, Boiled Egg, Capers, Gerkins, Tomatoes, Cucumber and our inhouse Dressing

8oz Scottish Steak - £5.95 supplement 7

Accompanied with Chunky Chips, Onion Rings, Mushrooms, Gilled Tomato and a Peppercorn Sauce

All Mains will be served with Baby Boiled Potatoes, Seasoned Carrots and Broccoli

To Finish – Dessert – A Sweet Sort of Thing

Homemade White Chocolate and Raspberry Bread & Butter Pudding 1, 3, 7

Accompanied with a Dairy Custard and Vanilla Ice Cream

Strawberry Pavlova 3, 7

Meringue Topped with Freshly Whipped Cream and Fresh Strawberries

Duo of Dairy Ice Cream 1, 7

Chefs Choice of Dairy Ice Creams Topped with a Fan Wafer

Scottish Cheese's Plate 1, 7, 11

Trio of Scottish Cheese's served with Savoury Crackers and Chutney

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To Start – Appetiser

Soup of the Day ^{1, (v)}

White Onion & Turmeric Soup with a warm petit pan

Grants Black Pudding Tower ^{1, 7}

Grants Black Pudding Topped with a Tomato Jam and Smoked Cheddar with Mixed Leaf Salad

Homemade Trout and Smoked Haddock Fish Cake ^{1, 3, 4, 7}

Served with Homemade Tartare Sauce and Lemon Dressed Salad

Smoked Scottish Salmon Salad - £3.95 supplement ^{1, 4, 7}

Smoked Scottish Salmon Salad with a Lemon Salad, a Crème Fraiche Dressing and Granary Bread

To Follow – Entrée – Main Course

Steak and Colonsay Ale Pie ^{1, 7}

Prime Cuts of Diced Beef Cooked with Root Vegetables and Rich Gravy Topped with Puff Pastry

Pan Seared Fillet of Salmon ^{3, 4, 7}

Topped with a Hollandaise Sauce with a Creamy Mashed Potato

Traditional Chicken Argyll ^{1, 7}

Chicken Breast Stuffed with Haggis and wrapped in Bacon with Whisky Sauce and Creamy Mashed Potato

Wild Mushroom Penne Pasta Bake ^{1, 3, 7 (v)}

Accompanied with a Freshly Tossed Side Salad

8oz Scottish Steak - £5.95 supplement ⁷

Accompanied with Chunky Chips, Onion Rings, Mushrooms, Gilled Tomato and a Peppercorn Sauce

All Mains will be served with Sautéed Potatoes, Seasoned Red Cabbage and Savoy Cabbage

To Finish – Dessert – A Sweet Sort of Thing

Homemade Apple and Cinnamon Crumble ^{1, 3, 7}

With a Dairy Custard and Vanilla Ice Cream

Traditional Cranachan ^{1, 7}

Scots Oatmeal, Honey, Glayva and Raspberries bound in Whipped Cream

Duo of Dairy Ice Cream ^{1, 7}

Chefs Choice of Dairy Ice Creams Topped with a Fan Wafer

Scottish Cheese's Plate ^{1, 7, 11}

Trio of Scottish Cheese's served with Savoury Crackers and Chutney

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To Start – Appetiser

Soup of the Day ^{1,7} (v)

Sweet Potato and Chilli Soup with a warm petit pan

Chicken Ceaser Salad ^{1,7}

Stips of Chicken on a Bed of Cos Lettuce, Cherry Tomto, Diced Bacon, Herb Crutons Topped with a Ceaser Dressing

Mozzarella and Basil Bruschetta ^{1,3,7}(v)

Freshly Made Bruschetta Mix on a Garlic Herb Slice and Salad Leaf

Smoked Scottish Salmon Salad - £3.95 supplement ^{1,4,7}

Smoked Scottish Salmon Salad with a Lemon Salad, a Crème Fraiche Dressing and Granary Bread

To Follow – Entrée – Main Course

Diced Pork and Chorizo Casserole ^{7,11}

Accompanied with a Garlic Mashed Potato

Pan Seared Fillet of Seabass ^{4,5,7}

Served with a Mixed Shellfish and Samphire Butter and Garlic Mash

Homemade Beef Lasagne ^{1,3,7}

Served with Freshly Tossed Salad Leafs and a Garlic Herb Slice

Smoked Cheddar and Leek Tartlet ^{1,3,7}(v)

Accompanied with inhouse Dressed Salad Leaves

8oz Scottish Steak - £5.95 supplement ⁷

Accompanied with Chunky Chips, Onion Rings, Mushrooms, Gilled Tomato and a Peppercorn Sauce

All Mains will be served with Dauphinoise Potatoes, Honey Glazed Parsnips and Turnips

To Finish – Dessert – A Sweet Sort of Thing

Warm Belgian Waffles ^{1,3,7}

Served with a Warm Toffee Sauce and Vanilla Ice Cream

Homemade Vanilla Pannacotta ⁷

Accompanied with a Berry Compote and Freshly Whipped Chantilly Cream

Duo of Dairy Ice Cream ^{1,7}

Chefs Choice of Dairy Ice Creams Topped with a Fan Wafer

Scottish Cheese's Plate ^{1,7,11}

Trio of Scottish Cheese's served with Savoury Crackers and Chutney

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