

Royal Hotel



DINNER MENU A

A SELECTION OF 2 COURSES
STARTERS AND MAINS OR
MAINS AND DESSERTS

SCOTCH BROTH SOUP

GARLIC MUSHROOMS (v)

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SUPREME OF CHICKEN

SPINACH & RICOTTA CHEESE CANNELONI (v)

SERVED WITH SEASONAL VEGETABLES
AND POTATOES

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RHUBARB AND GINGER CRUMBLE

ICE CREAM

TEA, COFFEE AND MINTS

£15.00 per person

DINNER MENU B

MINESTRONE SOUP

MOZZARELLA, RED ONION & TOMATO SALAD (v)

VARIOUS FRUIT JUICES (v)

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BAKED GAMMON WITH PEACH SLICES

GRILLED SEABASS WITH CITRUS BUTTER

FOUR CHEESE QUICHE SALAD (v)

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CHOCOLATE FUDGE CAKE

FRESH FRUIT SALAD

CHEESE & BISCUITS

TEA, COFFEE AND MINTS

£19.50 per person



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DINNER MENU C

CARROT & CORRIANDER SOUP (v)

PRAWN AND APPLE SALAD (v)

CHEFS OWN PATE

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HIGHLAND LAMB

RAINBOW TROUT

MACARONI CHEESE BAKE (v)

MIXED MEATS SALAD

ALL SERVED WITH SEASONAL VEGETABLES
AND POTATOES

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STICKY TOFFEE PUDDING

TIRAMASU

TRIO OF ICE CREAM

TEA,COFFEE AND SHORTBREAD

£22.50 per person

DINNER MENU D

BUTTERNUT SQUASH (v)

SMOKED SALMON MOUSSE

CHICKEN CAESER SALAD

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HAGGIS NEEPS AND TATTIES

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ROAST CHICKEN WITH WHOLEGRAIN MUSTARD SAUCE

GRILLED SEABASS WITH LIME AND CAPER SAUCE

COUNTRY VEGETABLE PIE (v)

ROAST LAMB SALAD

ALL SERVED WITH SEASONAL VEGETABLES
AND POTATOES

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RASPBERRY CRANACHAN

BANOFFE PIE

SCOTTISH CHEESE PLATE

TEA,COFFEE AND SHORTBREAD

£25.50 per person

