

Dinner menu 1

To Start.

Roasted Red Pepper and Sweet Potato Soup (V).

Served with a crusty bread roll (1) and butter (7).

'Stornoway Black Pudding' Fritters. (1).

The MacLeod's famous Stornoway black pudding, in our own crispy batter, served with an onion chutney and freshly tossed leaves.

Prawn Marie Rose. (3, 5).

Layered cocktail of prawns, leaves and seafood sauce.

Main Courses.

Chicken Argyll (1, 7).

Oven baked breast of chicken, stuffed with haggis, wrapped in bacon, topped with a peppercorn cream sauce.

Grilled Fillet of Scottish Salmon. (3, 4, 7).

Topped with Hollandaise sauce.

'Good Old' Mince and Tatties.

Prime Scottish minced beef, finely diced root vegetables, gently simmered in a rich meat gravy.

Above main courses are served with buttered parsley potatoes (7), accompanied by fine green beans in a tomato and herb sauce.

Mushroom Penne Pasta (V). (1, 7).

In a garlic cream sauce, with pecorino cheese and garlic bread.

To Finish.

Apple and Cinnamon Crumble with Creamy Custard (V). (1, 7).

Lemon Curd Tartlet (V). (1, 3, 7).

Served with Chantilly cream and fresh raspberries.

Banoffee Sundae (V). (7).

Layers of cream, bananas, toffee sauce and vanilla ice cream and wafer. (1, 8).

(ALLERGEN INFORMATION):- 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.