

Dinner menu 4

To Start.

Lentil Soup (V).

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

Goat's Cheese and Red Onion Tartlet (V). (1, 7).

Served with dressed leaves.

Smoked Salmon Salad. (3, 4).

With a dill citrus mayonnaise, served with a salad garnish.

Main Courses.

Haggis, Neeps and Tatties. (1, 7).

Quenelles of haggis, mashed turnip and mashed potato, topped with a Whisky sauce.

Grilled Trout Fillet. (4, 5, 7).

Topped with a prawn lemon butter.

Chicken and Leek Pie. (1, 3, 7).

Breast of chicken, gently poached in White Wine, with sauteed leeks, in a cream sauce, topped with a golden puff pastry lid.

Above main courses are accompanied by creamed potatoes (7) and roasted vegetables.

Sweet Potato, Spinach and Coconut Curry.

Served with rice and naan bread (1, 7).

To Finish.

Hot Chocolate Fudge Cake. (1, 3, 7, 8).

Topped with warm chocolate sauce, served with vanilla ice cream.

Cranachan (V). (1, 7).

Traditional Scottish dessert. Whipped cream, scented with honey and Whisky, layered with fresh raspberries, toasted oatmeal and raspberry coulis.

Scottish Cheese Plate. (7)

Cheddar and Brie, with savoury biscuits (1), beetroot chutney and Highland berries.

(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