

MOTHERING SUNDAY MENU

CREAM OF CHICKEN SOUP
SERVED WITH CRUSTY BREAD ROLL AND BUTTER (1, 7)

BRIE AND APPLE ALE CHUTNEY TARTLET
ON PEPPERY DRESSED LEAVES (1, 7, 9, 12)

SMOKED SALMON AND PRAWN SALAD
MEDLEY OF SEAFOOD WITH MIXED LEAVES AND OUR MARIE ROSE SAUCE (3, 4, 5)

DRAMBUIE HAGGIS FRITTERS
COATED IN OUR CRISPY BATTER, ACCOMPANIED BY A WHISKY LIQUEUR CREAM SAUCE (1, 7)

CHARGRILLED BREAST OF CHICKEN DIANE
TOPPED WITH A MUSHROOM, ONION AND TOMATO SAUCE, FLAMED WITH BRANDY AND
SCENTED WITH DIJON MUSTARD (7, 12)

LOIN OF PORK STORNOWAY
LOIN OF PORK STUFFED WITH STORNOWAY BLACK PUDDING, TOPPED WITH A TANGY TOMATO
SAUCE (1, 3)

LEG OF LAMB
STUDED WITH ROSEMARY AND GARLIC AND SERVED WITH A RICH RED WINE GRAVY

WILD MUSHROOM AND PEA RISOTTO
WITH A PECORINO TUILLE (V) (7)

MAIN COURSES ARE SERVED WITH BABY PARSLEY POTATOES AND A MEDLEY OF VEGETABLES

HOME MADE APPLE TART
SERVED WITH CREAMY CUSTARD (1, 7)

SALTED CARAMEL ICE CREAM
WITH ROSSINI WAFER CURL (1, 3, 7, 8)

HIGHLAND BERRY MOUSSE
SHORTBREAD FINGER (1, 7)

SCOTTISH CHEESE PLATE
SELECTION OF CHEDDAR, BLUE AND BRIE WITH ONION CHUTNEY, GRAPES AND (GF) OATCAKES (7)

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