

DINNER MENU

SAMPLE TWO

TO START

ROASTED RED PEPPER AND SWEET POTATO SOUP (V)

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

'STORNOWAY BLACK PUDDING' (1)

The MacLeods famous Stornoway black pudding, served with an onion chutney and freshly tossed leaves

PRAWN MARIE ROSE (3, 5)

Layered cocktail of prawns with 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 baby new potatoes, 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

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

If you suffer from any food allergies or intolerances please inform your server upon placing your order

1. GLUTEN 2. CRUSTACEANS 3. EGG 4. FISH 5. MILK 6. MUSTARD 7. NUTS 8. SOYA
9. SOLPHITES 10. CELERY 11. SESAME 12. LUPIN 13. PEANUTS 14. MOLLUSCS