

# DINNER MENU ONE

## TO START

### **HOMEMADE LENTIL SOUP**(v)

Served with a Crusty Bread Roll (1) and Butter (7)

### **BRIE AND RED ONION TARTLET** (1, 3, 7)

Served with Freshly Dressed Salad Leaves

### **NORTH ATLANTIC PRAWN COCKTAIL** (3, 5, 7)

North Atlantic Prawns Bound in a Marie Rose Sauce on Salad Leaves

## MAIN COURSES

### **BAKED HONEY GLAZED GAMMON**

Served with a Parsley Cream Sauce (7)

### **POACHED FILLET OF HADDOCK** (4, 7)

Topped with a Homemade Cheddar Sauce

### **GARLIC CHILLI CHICKEN CURRY** (1, 7)

Accompanied with Basmati Rice and Naan Bread

**Above Main Courses are Served with Sautéed Potatoes, Savoy Cabbage and Red Cabbage**

### **TOMATO AND BASIL PENNE PASTA** (1, 3)

Accompanied with a Garlic Herb Slice and Rocket

## TO FINISH

### **STAWBERRY MERINGUE** (3, 7)

Meringue Next Topped with Chantilly Cream and Diced Strawberries

### **HOMEMADE APPLE AND CINNAMON CRUMBLE** (1, 7)

Accompanied with Custard

### **SCOTTISH CHEESE PLATE** (1, 7)

Duo of Cheeses Served with Grapes, Savoury Biscuits and Onion Chutney

### **DUO OF ICE CREAM** (7)

Duo of Ice Creams with a Fan Wafer (1)

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

**1. GLUTEN 2. NUTS 3. EGG 4. FISH 5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYABEANS  
9. SOLPHITES 10. PEANUTS 11. CELERY 12. MUSTARDS 13. SESAME 14. LUPIN**

**£25.95 per person**

# DINNER MENU TWO

## TO START

### **TRADITIONAL SCOTCH BROTH** (1, V)

Served with a Crusty Bread roll (1) and Butter (7)

### **GRANTS BLACKPUDDING FRITTERS** (1 )

with a Tomato Salsa and Dressed Salad Leaves

### **CHICKEN LIVER PATE** (1, 3, )

Accompanied with Oatcakes, Salad Leaves and a Onion Chutney

## MAIN COURSES

### **ROAST SILVER SIDE OF BEEF** (1, 3, 7)

Sliced Silverside of Beef with Rich Red Wine Gravy and Homemade Yorkshire Pudding

### **GRILLED FILLET OF SCOTTISH SALMON** (4, 7)

Accompanied with a Hollandaise Sauce

### **PAN SEARED BREAST OF CHICKEN**

Topped with a Chasseur Sauce (4)

**Above Main Courses are Served with Roasted Potatoes , Carrots and Peas**

### **HOMEMADE VEGETABLE TURNOVER** (V) (1, 3, 7)

Selection of Vegetables in a Puff Pastry Turnover, Served with a Dressed Salad Garnish

## TO FINISH

### **TRADITIONAL CRANACHAN** (1, 7)

Chantilly Cream Bound with Raspberries, Toasted Oats, Honey and Whisky

### **CHEFS OWN STICKY TOFFEE PUDDING** (1, 3, 7)

Served with a Butterscotch Sauce and Vanilla Ice Cream

### **SCOTTISH CHEESE PLATE** (1, 7)

Duo of Cheeses Served with Grapes, Savoury Biscuits and Onion Chutney

### **DUO OF ICE CREAM**

Duo of Ice Creams with a Fan Wafer (1, 7)

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

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

**£25.95 per person**

# DINNER MENU THREE

## TO START

### **POTATO AND LEEK SOUP**

Served with a Crusty Bread Roll (1) and Butter (7)

### **SMOKED DUCK SALAD-**

On a Bed of Dressed Salad Leaves with a Cranberry Sauce

### **MAKERAL PATE (V) (3, 4, 7)**

Served with Oatcakes and Horseradish Cream

## MAIN COURSES

### **SLICED ROASTED PORK LOIN (1, 7)**

Served with a Apple and Cider Sauce

### **OVEN ROASTED FILLET OF TROUT (4, 7)**

Accompanied with a Lemon and Herb Butter Sauce

### **LAMB CASSEROLE**

Local Diced Lamb Finely Diced Root Vegetables, Gently Simmered in a Rich Meat Gravy

**Above Main Courses are Accompanied with Mashed Potato & Cauliflower Cheese (1, 7)**

### **HOMEMADE VEGETABLE CURRY (V) (1, 7)**

Served with Basmati Rice and Naan Bread

## TO FINISH

### **WHITE CHOCOLATE AND RASPBERRY BREAD & BUTTER PUDDING 1, 7)**

Served with Custard and Fresh Fruit Coulis

### **VANILLA PANNACOTTA (1, 7)**

with a Fruit Coulis and Freshly Whipped Chantilly Cream

### **SCOTTISH CHEESE PLATE (1, 7)**

Duo of Cheeses Served with Grapes, Savoury Biscuits and Onion Chutney

### **DUO OF ICE CREAM (7)**

Duo of Ice Creams with a Fan Wafer (1)

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

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

# DINNER MENU FOUR

## TO START

### **BUTTERNUT SQUASH AND RED PEPPER SOUP** (V) (1, 3, 7)

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

### **CREAMY GARLIC MUSHROOMS** (V) (1, 3, 7)

Served on a Bed of Garlic Bread and Dressed Salad Leaves

### **SMOKED SALMON SALAD** (V) (1, 7)

with a Lemon Cream Cheese Dip and Salad Garnish

## MAIN COURSES

### **STEAK AND ALE PIE** (7, 12)

Topped with Puff Pastry

### **GRILLED FILLET OF SMOKED HADDOCK** (1, 4, 5, 7)

Served with a Dill and Caper Cream Sauce

### **BALMORAL CHICKEN** (1, 3, 7)

Oven Roasted Chicken Breast Stuffed with Black Pudding and Wrapped in Bacon with a Peppercorn Sauce

*Above Main Courses are Served with Boiled Potatoes and Roasted Mixed Vegetables*

### **MIXED VEGETABLE STIRFRY** (V) (1, 3, 7)

Pan Seared Mixed Vegetables in our In House Stir-fry Sauce Mixed with Egg Noodle

## TO FINISH

### **LEMON TART** (1, 3, 7)

Served with Freshly Whipped Chantilly Cream and Fresh Fruit coulis

### **HOMEMADE CHOCOLATE FUDGE BROWNIE** (1, 3, 7)

served with Chocolate Sauce and Vanilla Ice Cream

### **SCOTTISH CHEESE PLATE** (1, 7)

Duo of Cheeses Served with Grapes, Savoury Biscuits and Onion Chutney (7)

### **DUO OF ICE CREAM** (7)

Duo of Ice Creams with a Fan Wafer (1)

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

**1. GLUTEN 2. NUTS 3. EGG 4. FISH 5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYA BEANS**