



MENU

Hogmanay Menu 2018

- Deep-fried Prawns with a Sweet Chilli Dip £ 7.95
Mushrooms au Poivre with Garlic Bread £ 7.50
Haggis Rissoles in oatmeal served on Red Onion Marmalade with a Whisky Sauce £ 7.50
Trio of Melon, Prawns and Italian Ham £ 7.95
Prawns Marie-Rose £ 7.95
Fresh Melon with Mango and Passion Fruit Sorbet £ 5.95
Chicken Liver Pate with Cumberland Sauce £ 7.95
Smoked Salmon and Prawn Marie-Rose Parcel £ 9.75
Cullen Skink £ 5.75
Scotch Broth £ 4.75
Soup of the Day £ 4.75
- Supreme of Salmon garnished with Prawns served with a Fresh Lemon Sauce £ 17.95
Deep-fried Scampi with Tartare Sauce £ 14.50
Haddock and Scampi Mornay £ 17.50
Balmoral Chicken £ 17.50
(Supreme of chicken wrapped in bacon, stuffed with haggis served with mushroom, thyme and whisky cream sauce)
Cajun Style Chicken served on Stir-fried Vegetables with a Sweet Chilli Sauce and Mint Yogurt Dip £16.95
Grilled Sirloin Steak Garni £ 25.95
Medallions of Fillet with Sunninghill Sauce £ 27.95
Highland Scottische £ 28.95
(Medallions of beef fillet layered with haggis served with roasted cherry tomatoes served with mushroom, onion and drambuie sauce)
Roast Haunch of Venison on a bed of Braised Red Cabbage and Apple served with a Rich Red Wine and Redcurrant Sauce £18.95
Highland Country Pork £ 17.50
(Chargrilled pork loin and black pudding topped with crispy bacon served with a creamy leek and bacon sauce)
Steak and Ale Pie £ 15.95
Moroccan Lamb served with Spicy Rice £ 17.50
Homemade Nut roast topped with Fresh Tomatoes and Mozzarella Cheese with an Italian Tomato Sauce £ 14.95
Home-baked Gammon and Fresh Pineapple Salad £ 15.50
- Crème Brulee with Fresh Strawberry Compote
Hot Chocolate Fudge Cake with Ice Cream and Cream
Sticky Toffee Pudding with Ice Cream and Cream
Fresh Lemon and White Chocolate Cheesecake
Banoffee Pavlova with Warm Toffee Sauce
Trio of Chocolate, Strawberry and Vanilla Ice Creams
Duo of Profiteroles and Fresh Summer Fruit Meringue
All sweets £5.95