

To Begin

Soup of the Day
Hand Baked Bread

Home Cured Gravavlax
Horseradish Crème Fraiche

Venison & Rabbit Terrine
Homemade Chutney & Toasted Brioche.

Haggis Truffles
With Pomme Purée & Light Whisky Cream Sauce

Goats Cheese and Caramelized Red Onion Parcels
Salad Leaves & Balsamic Reduction

Wild Mushroom Ragout
Cooked in White Wine & Cream served In a Filo Basket

Stornoway Benedict
Stornoway Black Pudding, Honey Roast Ham, Poached Free Range
Hens Egg, Toasted Brioche & Hollandaise Sauce

Grilled Langoustines
With Garlic & Herb Butter, Rocket Leaves and Chilli Dip
(Supplement £3.95)

2 Courses £25.95 3 Courses £31.95

Extra Cheese Course £6.00

Coffee & Tablet £2.50

Inclusive dinner packages include 2 Courses & Coffee

Main Course

Roast Cornfed Chicken

Parsnip Puree, Smoked Bacon & Creamed Leek

Pan Fried Venison Steak

*Sweet Potato Chips & Red Cabbage
& Dark Chocolate Jus*

Oven Baked Salmon Fillet

With a Creamy Crayfish Linguini.

Pan Seared Barbary Duck Breast (served pink)

Roasted Beetroot & Chateau Potato with Honey & Orange Glaze

Pan Roasted Fillet of Sea Bass

Truffle Oil Pomme Puree with a Warm Pear, Walnut & Tomato Salad

Green Pea & Butternut Squash Risotto

Served in a Cheese Basket with Balsamic Reduction

Roasted Root Vegetable Crepe

With Rocket Salad and Grated Parmesan

28 Day Matured Cairnton Farm Aberdeen Angus Sirloin Steak

*Roast Tomato, Caramelized Onions & Mushrooms, Hand Cut Chips
& Peppercorn sauce
(Supplement £5.95)*

2 Courses £25.95 3 Courses £31.95

Extra Cheese Course £6.00

Coffee & Tablet £2.50

Inclusive dinner packages include 2 Courses & Coffee

To Finish

Sticky Toffee Pudding

Butterscotch Sauce & Home Made Ice Cream

Whisky & Orange Bread Pudding

With an Orange & Ginger Syrup.

Pear & Apple Crepe

With Vanilla Pod Ice Cream

Coffee Bean Ice Cream Terrine

With Meringue & Coffee Syrup

Cranberry Crème Brûlée

With Mini Shortbread

Scottish Artisan Cheese Slate

*With our own Alford Oatmeal Oatcakes and Apple Chutney
(Supplement £2.95)*

Including:-

Strathdon Blue – Creamy, Slightly Salty but Milder than Stilton
(Ruairaidh Stone, Tain).

Gruth Dhu – Curdy Cheese Blended with Cream Rolled in Oatmeal & Peppercorns.
(Ruairaidh Stone, Tain)

Morangie Brie – Brie style with a buttery taste. (Ruairaidh Stone, Tain)

Lochnagar – Creamy Cheddar Style (Cambus O' May Cheese)

Cambus O' May – Strong & Creamy 2 Day Curd Cheese (Cambus O' May Cheese)

Pedro Ximenez, De Soto, Jerez, Spain

£4.95

A gorgeous rich sweet sherry made from the luscious Pedro Ximenez grape variety.

Forget all you know about Sherry and try this with richer puddings such as Sticky Toffee, Chocolate based desserts - or even instead of dessert!