



# Flavours of Scotland Dinner Menu

£31.50 p.p. Sunday to Friday

£35.00 p.p. Saturday

(please note: for parties of 6 persons or more, we add a discretionary 10% service charge)

## Cullen Skink

smoked fish, potato, onion, cream and milk soup

## Seared King Scallops

set on Stornoway black pudding, with pea puree

## Cockburn's of Dingwall Haggis

champit tatties and bashed neeps

## Goats Cheese Fritters

spinach and apple salad (v)

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## Fillet of Shetland Salmon

asparagus risotto, poached egg and hollandaise sauce (g)

## West Coast Fish and Shellfish

poached in saffron broth

## Roast Supreme of Chicken stuffed with Haggis

with fondant potato, green beans, wholegrain mustard jus

## Roast Rack of Lamb

set on bubble and squeak mash, with puy lentil ratatouille

## Traditional Raspberry Cranachan

butter shortbread

## Clootie Dumpling

drizzled with light custard sauce

## Chocolate Orange Cheesecake

fresh fruit salsa

## Selection of Scottish Cheeses

onion relish and oatcakes

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## Coffee or Tea

with home-made tablet