



flavours of scotland dinner Menu

£27.50 for 3 courses and coffee

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

Cullen Skink

smoked haddock, potato and parsley soup

Mild Smoked Salmon

home-pickled cucumber and baby onions, granary bread

Smooth Chicken Liver Pate

rhubarb and ginger jam, oatmeal bread

Cockburn's of Dingwall Haggis

champtit tatties and bashed neeps

* * * * *

Fillet of Shetland Salmon

warmed ribbons of vegetables, chilled gazpacho salsa

West Coast Fish and Shellfish

poached in white wine and cream bree, served with a savoury fishcake

Supreme of Chicken stuffed with Haggis

wholegrain mustard jus

Grilled Sirloin Steak (10oz)..... extra £2.50

garnish with mushrooms and tomato

served with fresh market vegetables and potatoes

* * * * *

Cranachan Ice Cream

berry coulis

Traditional Cloutie Dumpling

drizzled with light custard sauce

Baileys Chocolate Mousse

orange peel syrup

Selection of Scottish Cheeses

quince, celery and oatcakes

* * * * *

Coffee or Tea

shortbread round