

## *Starters*

*Soup of the day  
with Handmade Bread*

*King Prawn Salad with Thai Dressing*

*Terrine of Apple & Ham Hock  
with Beetroot Relish and Brioche*

*Gin and Thyme Cured Salmon,  
Potato and Fennel Salad with Lemon Gel*

*Haggis Truffles  
Pomme Puree, Light Whisky Cream*

*Locally Foraged Chanterelle Mushroom & Pea Risotto*

*Antipasti  
Selection of Cured Meats, Olives, Sun Dried Tomato, Rustic Bread*

*Feta Cheese & Olive Crostini  
Toasted on Olive Crostini with Herb Oil*

## *Main*

### *Herb Crust Fillet of Cod*

*Sautéed Leek, Gnocchi, Prawn and Chive Butter Sauce*

### *Cutlets and Crisp Belly of Lamb*

*Fondant Potato, Pea puree*

### *Braised Shin of Beef*

*Smoked Garlic Mash, Roasted Turnip and Sautéed Kale*

### *Fillet of Seabass*

*Crushed new Potato, Seasonal Veg, Salsa Verdi*

### *Sautéed Gnocchi*

*Pickled Peppers, Sundried Tomato and Mushroom topped with  
Toasted Pumpkin Seeds*

### *Breast of Chicken,*

*Tower of Haggis, Neeps & Tatties, Whisky Cream Sauce*

### *Cauliflower & Deeside Smoked Cheese Arancini,*

*Charred Tender Stem Broccoli, Walnut & Apricot Pesto*

## *To Finish*

### ***Sticky Toffee Pudding***

*Butterscotch Sauce, Salted Caramel Ice Cream*

### ***Baked Vanilla Cheesecake***

*Rhubarb Compote*

### ***Whisky and Orange Bread pudding***

*Served with Vanilla Ice cream*

### ***Chocolate Cremeux***

*Chocolate Soil, Raspberry Sorbet*

### ***Selection of Ice Cream***

*Brandy Basket*

### ***Scottish Artisan Cheeses (Supplement £3.00)***

*With our own Alford Oatmeal Oatcakes and Home-Made Chutney*

*Strathdon Blue – Creamy, Slightly Salty but Milder than Stilton*

*(Ruaraidh Stone, Tain).*

*Lairig Ghru – Moist, crumbly hard cheese with lemony tang and full finish with a salty rind*

*(Cambus O' May Cheese)*

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

*Lochnagar – Creamy Cheddar Style (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!*

*Inclusive Dinner B&B Packages include 2 Courses and Coffee*