



AUTUMN DINNER MENU

(Available Bar and Restaurant 6:00pm- last orders 845pm)

STARTERS

Soup of the Day (V/GF) 4.95
Served with warm bread roll

Coquilles St Jacques (GF) 6.95
Scallops cooked in white wine cream sauce and parmesan

Brussels Pate 5.95
Chicken & Pork Liver Pate with melba toast

Grilled Chicken & sundried Tomato Salad (GF) 5.95
drizzled with French Dressing

CHEF SPECIALS

Tandoori Seabass (GF) 15.95
Gently marinated fillets of fish, served with Spinach, Tomato Onion Mashed Potato topped with Tzatziki

Beef Wellington 20.95
Fillet of Aberdeen Angus beef & brandy paté, wrapped in a pastry pocket, served with potatoes & seasonal vegetables

Seafood Newburg (GF on request) 16.95
Mixed seafood bound in a Hebridean Prawn Bisque sauce, served with Garlic Bread

FESTIVE SELECTION

Traditional Roast Norfolk Turkey 19.95
served with Sage & Onion stuffing, Chipolata, Brussel Sprouts, Rosemary Potato with cranberry and gravy sauce

Venison Loin in a Loch Morar sauce (GF) 20.95
served with rosemary Potato & Juniper berries and locally-picked Loch Morar Bramble sauce

Goose a la Bourignonne 24.95
French Goose breast marinated and slowly cooked in red wine and shallot mirepoix, served with potatoes and seasonal vegetables (subject to availability)

Regatta Celebration Beef (GF) 21.95
Fillet of Beef marinated in London Dry Gin, served with potato cake and cream of baked leeks.

Honey-Roast Gammon (GF) 17.95
served with brussel sprouts, rosemary potato & apple cream sauce

Fillet of Scottish Salmon (GF) 18.95
Topped with sauteed artichoke, watercress, parma ham with seasonal vegetables and potatoes

Goats Cheese Wellington (V) 14.95
Stuffed with mushroom, butternut squash, cashew nuts, spinach, cheddar cheese and herbs, served with potato and sprouts

FROM THE GRILL

Scottish Loch Rainbow Trout (GF) 15.95
(400g-450g, GF) With garlic butter, served with roast vegetables and mashed potato

Moray Firth Rib-Eye of Prime Beef (GF) (8oz) 19.95
Served with french fries and seasonal vegetables

Moray Firth Sirloin Steak (GF) (8oz) 18.95
Served with french fries and seasonal vegetables

LOCAL FAVOURITES

Younger's Fish and Chips 11.95
using Younger's Tartan Special beer batter

Battered Chicken Nuggets 6.95
served with salad and chunky chips

Scampi and Chips 8.95
served with lemon wedges, chunky chips, tartare sauce and salad

Bangers and Mash 8.95
Spiral of Cumberland Sausage with mashed potato served with a steamy onion sauce

South African Chicken Curry 12.95
served with rice, poppadum and mango chutney

Aberdeen Angus Beef Burger 13.95
topped with onion marmalade, served with chunky chips and seasonal vegetables

KIDS MENU

Kids Scampi and Chips 4.00
served with salad

Kids Battered Chicken Nuggets 4.00
Served with salad and chips

Beans on Toast (V) 3.00
Choice of wholemeal or white bread

SIDES

Chunky Chips (V, GF) 2.95

Garlic Bread (V) 1.75

Side Salad (V) 2.25

DESSERT (all 4.95)

Italian Chocolate Fondant
Luxurious warm fondant served with vanilla ice cream

Coffee and Mandarin Gateau
Delectably light flavours pervade this heavenly treat

Brioche Pasquier
French Lemon Meringue Tartlette

Black Forest Gateau
chocolate sponge with berry & kirsch flavours

Please advise our waiting staff on ordering if you have any allergies.

Our suppliers have assured us their products do not contain Genetically Modified ingredients.

GF- Gluten Free

V- Vegetarian

October 2017