

Crab Bruschetta

Fresh Moray Firth crab mixed with lemon crème
fresh, served on a toasted bloomer with green
leave salad

Smoked Haddock Goujons

Strips of breaded smoked haddock with tartare
sauce and lemon

Fantail of Fresh Melon

with minted strawberries and refreshing sorbet

Roast Topside of Scotch Beef with Yorkshire Pudding

Served with horseradish sauce and natural gravy

Pan Roasted Breast of Chicken

Served on a bed of skirlie with bacon roll and
roast gravy

Home Made Beef Steak and Mushroom Pie

Grilled Loin of Pork with Apple and Black Pudding

Served in a wild mushroom and pink peppercorn
sauce

Tiramisu

Traditional Italian trifle

Sticky Toffee Pudding

Served with Equis vanilla ice-cream

Chicken Liver Pate

with red onion chutney served with melba toast

Avocado, Dolcillata Cheese and Sundried Tomato

served with seasonal salad with balsamic dressing

Scotch Broth

traditional Scottish soup with vegetables and
pulses

Cullen Skink

with Edwards of Lossie's smoked haddock and
oatcakes

Baked Fillet of Salmon

served in a white wine, chive and prawn cream
sauce, topped with fresh parmesan

Grilled Fillet of Seabass

served on a bed of chorizo, asparagus, lemon and
prawn butter

Vegetarian Trio

filo basket filled with mushrooms and leeks
in a pesto and grain mustard sauce
deep fried rice ball with pepper ragu
tomato and mozzarella stack with fresh basil

Chef's Cheesecake of the Day

Chocolate fudge cake

Lemon curd sundae