

Jacobite Restaurant
SAMPLE MENU

Chef's Homemade Soup of the Day (V)
Served with bread roll

Traditional Prawn Marie Rose Cocktail
Prawn Marie Rose served on a bed of lettuce leaves

Chicken Liver Pate
Smooth chicken liver pate, Scottish oatcakes, crisp salad, red onion chutney

**

Traditional Roast Beef (GF)
Served with a Natural Jus & Homemade Yorkshire pudding

Grilled fillet of Sea Bass
Served with a caper, hollandaise sauce

Chicken Strathmore
Pan roasted chicken stuffed with locally sourced haggis and whisky sauce

Spinach & Ricotta Tortelloni (V, GF)
With a white wine and garlic sauce

*All main courses served with Chef's selection of freshly prepared
Vegetables and Potatoes*

**

Warm Chocolate Fudge Cake
Served with Chantilly cream

Raspberry & Frangipane Tart
Fruit coulis & raspberry sorbet (VEGAN, GF, DF)

Trio of Ice Creams
Vanilla, strawberry or chocolate (GF – Please ask for no wafer)

Tea & Coffee

**

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. (GF = Gluten Free) (V = Vegetarian)

