

MERLOT
D.O. VALLE CENTRAL
WINE OF CHILE
2019

JACOBITE
—RESTAURANT—
Ben Wyvis

DINNER 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 and red onion chutney

TRADITIONAL ROAST BEEF (GF)

Served with a natural jus and homemade Yorkshire pudding

GRILLED FILLET OF SEA BASS

Served with a caper and 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 and 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 any food allergies or intolerances please inform your server upon placing your order