

TABLE D'HOTE

DINNER MENU

MERLOT
D.O. VALLE CENTRAL
WINE OF CHILE
2019
JACOBITE
—RESTAURANT—
Ben Wyvis

(Sample menu only - changes daily) **1 Course £18.45 | 2 Courses £22.45 | 3 Courses £27.45**

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

(GF) GLUTEN FREE (V) VEGETARIAN (DF) DAIRY FREE