

14th July 2010
Table "D'hote"

To Start

Roast Red Pepper and Tomato Soup (V)

Served with freshly cut bread

Homemade Chicken Liver Parfait

Served with Dornoch salad leaves and oatcakes

Oat Crusted Mackerel Fillet

With crushed new potatoes and a wholegrain mustard velouté

Main

Seared Loin of Venison

Served with creamy mash potato and wild mushroom jus

Grilled Fillet of Sea Bream

Sat on a cold chicory and new potato salad with a sweet ginger and chilli dressing

Roast Red Pepper (V)

Stuffed with vegetable couscous, rocket salad and herb oil dressing

1 Course £16.75 - 2 Courses £23.00 - 3 Courses £29.25

Prices include vat at 17.5%