

Sunday Lunch – 06th January 2019

Sweet potato velouté

With cheese straw

Crab salad

Red radish, lime dressing, micro cress

Sticky beetroot

Goat's cheese mousse, chestnut crumble

Chicken liver paté

Chard cauliflower, pickled carrots

Roasted poussin

Roast potatoes, seasonal vegetables, Yorkshire pudding, pan jus

Roast beef

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Roast pork loin

Roast potatoes, seasonal vegetables, gravy

Pan roast halibut

Pink flir potatoes, wilted spinach, mussels with Vietnamese curry sauce

Woodland mushroom risotto

Parmesan, rocket

Crème brûlée

Balmoral shortbread

Selection of ice cream

Berries, short crust biscuits

Bitter chocolate tart

Minted ice cream, raspberry crumb

Bread and butter pudding

Marmalade glaze, raisin ice cream

Selection of British Cheeses

Homemade chutney, Cheese biscuits (£5 supplement)

2 courses £40.95 3 courses £45.00

IT'S ALL ABOUT THE FOOD — 

“We are wild about fish at Macdonald Hotels & Resorts, with our white fish all being wild. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our steaks matured for a minimum of 21 days. Our chicken is free range. Pork is the best of British – Our pork sausages are Red tractor certified and our bacon is British and dry cured. Last but not least, game: our wild venison and game comes only from Scottish estates and is not farmed. It's our dedication to serving only the highest quality food that makes us different.”

A 12.5% discretionary service charge will be added to your final bill.