





~ October Specials ~


Starters

Smoked Cheddar & Caramelized Onion Mini Quiche £6.95
Rich and fluffy mini quiche served with salad and finished with a parsley dressing

Duo of Highland Venison £7.50
*Home smoked and salami style local venison. Drizzled with balsamic dressing and served with salad.
Topped with vegetable crisps.*


Mains

Chicken 'Balmoral' £15.50
*Roasted breast of chicken served with local haggis on a bed of coarse grain mustard mash. Accompanied
by roast turnip parmentier and smothered in a whisky cream sauce*

Poached Fillet of Salmon £14.95
*Lightly poached salmon, simply served with a prawn, tomato and caper butter. With steamed greens
And potato & pancetta terrine.*

Desserts

White Chocolate & Cherry Crème Brulee£6.50
Luxurious and creamy, served with raspberry sorbet

Apple & Blackberry Crumble £6.50
Perfectly comforting as the autumn nights draw in. Served with ice cream or custard