



Mothers' Day Lunch Menu

Sunday 31st March 2019

Homemade lentil soup with home baked bread (v)

Cawdor's smooth chicken liver pate, apple jelly, crostini

Seafood chowder, smoked haddock, prawns, smoked mussels, bacon, sweet corn, topped with Parmentier potatoes

Panko bread crumbed mozzarella, beef tomato, red onion salad, fresh basil, white balsamic (v)

Prawn and crayfish cocktail, homemade Marie Rose, crisp cos lettuce, crusty bread

Watermelon, Parma ham, feta salad, pea shoots and charred peach dressing



Roast aged Scotch beef, Yorkshire pudding, Haggis bon bon, seasonal vegetables,
roast and mash tatties, red wine pan gravy

Roast Turkey Ballotine

Turkey breast with sausage meat stuffing wrapped in smoked bacon, sprout fricassee, roasted root vegetables,
spring onion mash, roast potatoes, turkey gravy, white pudding bon bon

Pan seared fillet of Hake

herb crushed new potatoes, smoked bacon, corn, semi dried tomato chowder, tender stem broccoli,
finished with garlic herb butter

Char grilled chicken salad bowl

mixed leaves, semi-dried tomatoes, chorizo, marinated peppers, red onion, garlic croutons,
shaved Manchego cheese, house dressing

Oven roast Mediterranean vegetable in a rich tomato sauce with penne pasta

Parmesan shavings, garlic bread

Hand pressed 6oz Aberdeen Angus steak burger topped with cheddar cheese

toasted brioche bun, bourbon and bacon jam, lettuce, tomato, crisp lettuce, house dip, fries



Our famous sticky toffee pudding, lashings of toffee sauce, whipped cream

Home made apple pie with Orkney Dairy vanilla ice cream

Raspberry and white chocolate crème brulee, berry coulis, mini shortbreads

Your choice of 3 Orkney Dairy ice creams from Orkney fudge, vanilla, strawberry, banoffee or chocolate

Banoffee pie, whipped cream, banoffee ice cream, chocolate soil

Local cheese with savoury biscuits, tomato chutney, grapes



Freshly Ground Coffee
or Pot of Tea



3 courses with coffee £21.95 including VAT @20%

2 courses with coffee £19.50 including VAT @ 20%