

THE DINING ROOM

Three courses for £25 (menu changes daily)

STARTERS

Inveraray Inn Cullen Skink

Crusty Bread Roll

Home-Made Chicken Liver Pâté

Spiced Orange, Redcurrant Sauce, Oatcakes

Ballotine of Scottish Salmon, Red Caviar

Toasted Wholemeal Bread

Cured Ham, Mozzarella, Roasted Sweet Peppers, Grilled Figs, Balsamic Glaze

Pan-Fried King Scallops Flamed with Brandy

Garlic, Sun-Blushed Tomatoes (£4.95 supplement)

MAIN COURSES

Lemon Sole and Langoustines Pin-Wheels

Asparagus Spears, Lemon, Dill Emulsion

Grilled Goats' Cheese and Roasted Vegetable Tart

Crisp Garden Greens, Parmesan Shavings

Herb-Roasted Rack of Scottish Lamb

Roasted Vegetables, Rosemary

Pink Roasted Saddle of Highland Venison

Grilled Stornoway Black Pudding, Port & Juniper Jus

Peppered Beef Fillet Medallions

Thyme-Roasted Beef Tomato, Mushroom, Fries, Peppercorn Sauce (£6.95 supplement)

Items on this menu may contain allergens. If you have allergen concerns please ask a member of staff for a full list of ingredients.

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DESSERTS

Glazed Apple Tart, Porrelli of Paisley Vanilla Ice Cream

Mixed Fruit Pudding with Brandy Custard

Drambuie & Vanilla Crème Brûlée, Scottish Raspberries, Buttery Shortbread

Stuffed Profiteroles, Crème Chantilly, Belgian Chocolate Sauce

Cloutie Dumpling, Crème Fraîche