

**Sample Table d'Hôte
Dinner Menu**

Freshly Prepared Cream of Leek and Potato Soup

Smooth Chicken Liver Pate

Accompanied with Salad Garnish, Toast and Cumberland Sauce

Mixed Seafood Salad

Accompanied With Crisp Leaves & Lemon and Dill Mayonnaise



Roast Sirloin of Scottish Beef

Served with a Grain Mustard Sauce

Oven Baked Supreme of Chicken

with a Brandy and Black Peppercorn Sauce

Grilled Fillet of North Sea Haddock

with a Mature Cheddar Cheese Sauce

Roasted Vegetable & Goats Cheese Tart

on a Tomato and Herb Sauce

Served with Chef's Selection of Vegetables & Potatoes



Homemade Orkney Fudge Cheesecake

Warm Pear and Almond Tart

With Custard

Sticky Toffee Pudding and Ice Cream

Selection of Cheese & Biscuits



Freshly Brewed Tea & Coffee

2 Courses £18.50

3 Courses £21.50