

# highlander inn craigellachie

## *Restaurant a la Carte menu*

*As all dishes are freshly prepared to order, please expect a 20 minute wait*

*Timbale of haggis, neeps 'n tatties drizzled with a whisky sauce £5.50*

*A choice of two freshly prepared homemade soups with crusty roll £4.15*

*Pheasant, chicken and pistachio terrine served with red onion chutney and red wine syrup £5.75*

*Wild mushroom and sun dried tomato tagliatelle with parmesan shavings and a balsamic reduction £5.50*

*Seared Scottish scallops served on black pudding with a sweet chilli and sesame dressing £6.75*

*Assiette of salmon with a dill and lemon dressing, salad leaves and brown bread and butter £6.60*

~

*Filo pastry tart of roast Mediterranean vegetables and goats cheese with a tomato and garlic sauce £10.75*

*Baked fillet of salmon with a herb crust served with crushed garlic potatoes, spinach and shellfish sauce £13.25*

*Seared fillet of seabass served on cous cous with a lemon and chive sauce £13.95*

*Rack of Caberach lamb served on roasted root vegetables with baby potatoes and rosemary jus £14.95*

*Grilled sirloin of locally bred beef (8oz - 225g) with mash, potato rosti and wild mushrooms £16.95*

*Local Aberdeen Angus fillet (8oz - 225g) served on a bacon and spring onion champ covered with salad leaves £25.25*

*(pepper sauce or whisky sauce to accompany your steaks £1.50)*

~

*For desserts and tea, coffee and infusions, please choose from the dessert menu*

*All charges include V.A.T. at 17.5%. Gratuities are left to your discretion.*

*In line with Scottish law, this establishment is now 'no smoking'. You are welcome to smoke outside on the lounge balcony. Please use the ashtrays provided.*