

## SUNDAY LUNCH MENU

Served 12:30 – 17:00

### STARTER

Soup of the day, sour dough bread

Honey whipped goats' cheese, candied walnuts, salted baked beetroot, beet chutney

Whipped chicken liver parfait, pancetta & fig jam, toasted brioche

Prawn and cray fish cocktail, Marie rose sauce, mini sourdough

### MAIN COURSE

Mushroom Risotto, Sautéed wild mushrooms, parmesan, rocket

Beer battered North Sea haddock, chunky tartar sauce, chips and mushy peas

Chicken, leek and bacon pie buttery puff pastry, seasonal greens, new potatoes

Roast beef or chicken breast, Yorkshire pudding, vegetables, roast potatoes, red wine jus

### DESSERT

Apple & rhubarb crumble, toffee ice cream

Arran Dairies ice cream – 3 scoops

Three cheese plate served with oatcakes and chutney

White chocolate cheesecake, Chantilly cream

£24 – TWO COURSES

£29 – THREE COURSES

Under 12's half price on the above menu, or for younger children a children's menu is available.

Speciality teas and coffees available to purchase.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.