
CLASSIC MENU

STARTER

Twice Baked Smoked Goats Cheese Soufflé (V)
Chicory, Celery, Apple & Shallot Dressing

Pan Seared Scallop
Celeriac Puree & Parmesan Tuile

Soup of the Day
Baked Ciabatta

MAIN COURSE

Roast Beef
Yorkshire Pudding, Duck Fat Roast Potatoes & Seasonal Vegetables

Pan Roasted Cod Supreme
Warm Lentil Salad, Black Garlic & Chive Oil

Sundried Tomato Gnocchi
Toasted Walnuts, Spinach & Herb Oil

DESSERT

Chocolate Torte
Orange Filled Choux Bun & Blood Orange Ice Cream

Banoffee Tart
Vanilla Ice Cream

Artisan Cheeseboard (£4 Supplement)
Selection of Biscuits & Chutney

Two Courses - £27.50 per person
Three Courses - £33.95 per person

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



At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.