

SAMPLE MENU

ASPECTS

RESTAURANT & BAR

SUNDAY ROAST LUNCH

AVAILABLE EVERY SUNDAY FROM 12PM – 3PM

STARTERS

LENTIL & VEGETABLE SOUP (V)	7.5
CHICKEN LIVER PARFAIT Plum Chutney, Melba Toast	8.5
WEST COAST PRAWNS & CRAYFISH Crisp Gem, Soured Cucumber, Capers, Marie Rose	10
GOATS CHEESE & SUN BLUSHED TOMATO TART (V) Basil Pesto, Wild Roquette	8.5

ROASTING BOARD

ROAST SCOTCH BEEF, ARRAN MUSTARD CRUSTED PORK LOIN Duck Fat Roast Potatoes, Creamed Savoy Cabbage, Honey Roasted Roots, Yorkshire Pudding, Gravy	19
VEGETABLE NUT ROAST (V) Spiced Tomato Sauce, Crispy Sage	19

DESSERT

WARM APPLE & BLACKBERRY CRUMBLE (V) Sauce Anglaise, Caramel Ice Cream	9.5
STICKY TOFFEE PUDDING (V) Butter Scotch Sauce, Vanilla Ice Cream	9.5
GLAZED LEMON TART (V) Italian Meringue, Raspberry Sorbet	9
STRAWBERRY PAVLOVA (V) Chantilly Cream, White Chocolate, Strawberry Ice Cream	8.5

(V) VEGETARIAN

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.

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 pork is farmed in the UK.

A discretionary 12.5% service charge will be added to your final bill, which is shared entirely amongst our front of house team.