

Locally sourced ingredients

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

Let us introduce you to a selection of our finest ingredients:

- Wild, sustainable fish from the cold, clear waters around Peterhead, Scrabster and Shetland, landed daily by the respected **Fish Brothers**.
- Scottish lamb and beef, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, handmade by award-winning artisans who've set the gold standard for over 60 years.
- The "Original" Stornoway black pudding by **Macleod & Macleod**, crafted in Stornoway for over 80 years by multiple generations of the family.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All prices include VAT at the current rate of 20%.



MACDONALD
HOTELS & RESORTS

Sample

ROOM SERVICE MENU

To place your order, please scan the QR code
to call reception or dial 01414 732 410:



HOUSTOUN
HOUSE

Sample Menu

Nibbles

MACSWEEN'S HAGGIS	6
BON BONS	
Mustard Mayonnaise	
MARINATED OLIVES	4.5
SOURDOUGH BREAD	5.5
Whipped Onion Butter	

Small Plates

SOUP OF THE DAY Sourdough Bread....	7
MACSWEEN'S HAGGIS &	7
PANEER PAKORA Pakora Sauce	
STORNOWAY BLACK	9
PUDDING SCOTCH EGG	
Celeriac Remoulade, Burnt Onion Ketchup	
HEIRLOOM TOMATO &	8
SCOTTISH MOZZARELLA SALAD	
Basil Pesto, Balsamic	

Sandwiches

All served on white or brown bread with coleslaw and crisps.
Combine soup and sandwich for £12.

TUNA MAYONNAISE	8.5
CORONATION CHICKEN	9.5
EGG & CHIVE MAYONNAISE	8.5
HAM & MUSTARD	8.5

Speciality Sandwiches

FISH FINGER SANDWICH	13
Battered Haddock Goujons, Tartare Sauce, Toasted Brioche Bun	
CHICKEN & SMOKED BACON CLUB	13
Chicken, Bacon, Lettuce, Tomato, Egg Mayonnaise, Toasted White or Brown Bread	
STEAK CIABATTA Flat-Iron Steak, Caramelised Onion, Mushroom, Rocket	18
TOMATO & MOZZARELLA CIABATTA	12
Scottish Mozzarella, Tomato, Balsamic, Basil Pesto	

Pizza

CLASSIC MARGHERITA Tomato, Mozzarella, Basil	15
CHICKEN & NDUJA Tomato, Mozzarella, Red Pepper, Nduja, Chicken, Basil	17
PEPPERONI Tomato, Mozzarella, Basil, Pepperoni	17

Salads

CLASSIC CAESAR SALAD	11
Gem Lettuce, Parmesan, Anchovies, Croutons, Caesar Dressing	
+Add Chicken	6
VEGAN GREEK SALAD	11
Gem Lettuce, Olive, Red Onion, Tomato, Cucumber, Vegan Feta (VG)	
SUPERFOOD SALAD	13
Quinoa, Beetroot, Pomegranate, Cucumber, Chickpeas, Parsley, Lemon	

Bigger Plates

RIGATONI BOLOGNESE	
Beef and Pork Ragu, Parmesan, Basil	15
CUMBERLAND SAUSAGE RING	15
Mashed Potato, Caramelised Onions, Onion Ring, Red Wine Jus	
SPICY BEAN BURGER	15
Homemade Relish, Gem Lettuce, Tomato, Brioche Bun, Fries	
BATTERED NORTH SEA HADDOCK GOUJONS	15
Hand-Cut Chips, Mushy Peas, Chunky Tartare Sauce	

Desserts

GUINNESS STICKY TOFFEE PUDDING (V)	12
Butterscotch Sauce, Salted Caramel Ice Cream & Candied Medulla	
COCONUT & WHITE CHOCOLATE CHEESECAKE (V/VGA)	12
Mango & Mint Compote	
VANILLA PANNA COTTA	12
Poached Berries & Fruits, Sorbet	
BAILEYS CREME BRULÉE	12
Shortbread, Berry Compote	
SELECTION OF ARTISAN CHEESE & OATCAKES	14

(V) Vegetarian (VG) Vegan (VGA) Vegan Alternative

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. All details are correct at time of going to print, however may be subject to change from time to time.