Sample Dinner Menu

Freshly Prepared Cream of Mushroom Soup

Smooth Chicken Liver Pate

Accompanied with Salad Garnish, Oatcakes & A Caramelised Onion Chutney

Tangy Pasta Salad

Ham, Peppers & Sweetcorn, Bound in a Tangy Tomato Sauce



Casserole of Ross-shire Venison

Cooked with Root Vegetables and Red Wine Flavoured with Blackcurrant

Supreme of Chicken

Oven Baked, Served with a Grain Mustard Sauce

Fillet of North Sea Hake

Gently Grilled, Napped with a Bacon & Onion Cream Sauce

Roasted Vegetable & Goats Cheese Tart

Set on a Tomato & Herb Sauce

Served with Chef's Selection Of Vegetables & Potatoes



Lemon Tart
With a Sweet Berry Coulis

Orkney Fudge Cheesecake

Selection of Cheese and Biscuits

Assorted Dairy Ice Cream



Freshly Brewed Tea & Coffee

2 courses - £22

3 courses - £27