

Caledonian Hotel

Sample Dinner Menu

Guide price three courses with Coffee £22.50

*Fresh Galia Melon with Kiwi and Grapes
Tomato and Lollo Rosso Salad with a Vinaigrette Dressing
Pickled Rollmop Herring with Salad and Wholemeal Bread
Highland Haggis with a hint of Whisky served with Toasted Oatcakes
Roasted Red Pepper, Tomato and Chilli Soup*

*Grilled Fillets of Trout
Served with a Parsley and Lemon Butter
or
Roast Chicken, infused with the flavours of Fresh Thyme, Garlic and Lemon
And served with a Mushroom, White Wine and Cream Sauce
or
200grms Sirloin Steak served with a Wholegrain Mustard Sauce- £2 supp.
or
Baked Peppers With a Mushroom and Courgette Couscous*

*All served with New Potatoes
And Fresh Vegetables*

*Fresh Local Strawberries and Raspberries served on home-made Pavlova
Sticky Toffee Pudding served with a Butterscotch Sauce and Fresh Cream
Mackies Chocolate Ice-cream with a Mocha Cointreau Sauce
Orkney Cheddar, Ghiga Truckle, and Dunsyre Blue Cheeses with Oatcakes*

*Tea and Coffee served in the **Reception** after Dinner*