

Lizzie's Lounge

STARTERS

FROM THE GLEN: Baked feta & vine tomato tart with salad leaves, dressed in a lemon infused olive oil

THE HAGGIS: with a marbled clap shot, vegetable crisps & a highland whisky sauce (recommended drink a shot of Glenmorangie 10 year old single malt £2.00)

SMOKED SALMON: smoked salmon served over a montgomery soda bread with a chive cream & caviar dressing

KING SEARED SCALLOPS : Pan seared scallops with a fennel pepper artichoke and basil oil dressing

TRADITIONAL COCK A LEEKY SOUP: a warm chicken broth with rice prunes and chunky bread

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MAIN COURSE

HERRINGS ROB ROY: Split herrings with a sprinkling of oatmeal fried in butter served with champ potato salad

SALMON MURRAY FIRTH: seared salmon fillet with mushrooms and shrimps in a white wine & cream sauce

SCAMPI ROYAL SCOT: Scampi poached in cream laced with whisky on a bed of buttered rice

HOW TO DIE WITH A WEE DAPPLE IN TILT: Pan sautéed chicken breast with a cream & whisky sauce served with rostie potatoes and seasonal vegetables

RIB EYE STEAK COLCANNON: Scallops of rib eye steak pan flamed in a Madeira sauce with pickled walnuts

SAINT ANDREWS TARTAN STEAK: A classic rib eye steak served with grilled tomato mushrooms chunky home made chips and fried french onions

VEGETARIAN: A crofters omlette served open with onion potatoes vine tomatoes & a crisp green salad

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DESSERTS

SCOTCH TRIFLE with fresh cream.

RING IN THE CHANGE: A slice of Dundee cake a snowball and a scotch tablet.

BLACK CLUETY DUMPLING: A rich fruit pudding with drambuie sauce and home made shortbread.

HIGHLAND PANCAKES: Pancakes cooked with a jelly marmalade flamed in Drambuie and whiskey.

A SELECTION OF 3 CHEESES WITH CRACKERS AND FRUIT

£35.00 per head

Inclusive of Kia Royal on arrival and coffee with chocolates to finish.

Available 29th December to 1st January inclusive

Booking recommended

Telephone : 01995 678 234