

CAPERCAILLE RESTAURANT MENU

STARTERS

Chefs Home made Soup of the day served with a crusty Bread roll

£4.95

Roses of smoked salmon with salad leaves and herb dressing

£9.95

Traditional Scottish Haggis finished with whisky sauce

£7.95

Fan of seasonal melon centred with wafer of Parma ham

£7.95

Goats cheese Tart on a bed of seasonal leaves and Balsamic syrup

£6.95

Pan fried King prawns in garlic butter sauce served with salad garnish

£9.95

MAINS

Grilled Venison tender loin medallions served with Fondant potatoes,
Seasonal vegetables and cranberry red wine jus

£21.50

Roast Duck Breast accompanied by Dauphinoise potatoes,
Seasonal vegetables and Hoi sin and cointreau jus
£18.95

Pan seared Tuna Niçoise and drizzled with herb dressing
£16.95

Chicken breast served with Dauphinoise potatoes,
Seasonal vegetables and mushroom and bacon cream sauce
£15.50

Grilled Fillet steak (9oz) served with mushroom brandy sauce,
Fondant potatoes, Seasonal vegetables
£28.95

Mediterranean vegetables topped with Feta cheese, Croutons,
Balsamic syrup (V)
£13.95

Baked supreme of Scottish Salmon on a Bed of beans, Pomme
Nouvelle, Black olives Tomatoes and finished with a Lobster
Essence Reduction
£19.50

Grilled Sirloin steak (9oz) Accompanied by Fondant potatoes,
Seasonal vegetables and creamy peppercorn sauce
£21.50

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MENU

DESSERTS

Steamed Sticky Toffee pudding served with butterscotch sauce
Topped with vanilla ice cream

£8.50

Individual Warm apple crumble with custard sauce

£7.50

Choice of local ice creams

£6.95

A selection of Scottish Cheese and biscuits

£7.50