

# TOR-NA-COILLE HOTEL

## Sample Restaurant Menu

*Chef's Homemade Soup of The Day*

*Smoked Scotch Salmon and Tiger Prawn Tail Platter,  
with Mixed Leaves and Marie Rose Dressing*

*Warm Sun Blushed Tomato and Spinach Quiche,  
set on Mixed Leaves with Sweet Mustard Dressing (V)*

*Galia Melon and Mango Slices  
with Ginger and Black Peppercorn Syrup and Raspberry Sorbet (V)*

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*Roast Best End of Scotch Lamb set on Black Pudding Mash,  
with Grain Mustard and Whisky Scented Jus*

*Pan Seared Wild Sea Bass Fillet set on Smoked Haddock and Chive Risotto,  
finished with Balsamic Reduction*

*Honey Glazed Duck Breast Fillet, set on Crushed Apples  
with Vanilla Scented Orange Sauce*

*Mushroom Ravioli in a Parmesan Cheese and Crème Fraiche Sauce (V)*

*Chef's Selection of Fresh Vegetables and Potatoes*

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*A Selection of Desserts from the Pudding Menu*

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*2 Courses £29.50 Inclusive of V.A.T.*

*3 Courses £32.50 Inclusive of V.A.T.*

*ALL MAIN COURSES MAY BE SERVED WITHOUT THEIR SAUCES*

*Dinner served from 7:00pm until 9:00pm*

*(V) Vegetarian*

*(N) May Contain Nuts or Nut Products*