

SUNDAY LUNCH AT DRUMOIG HOTEL

2 COURSES £13.95

3 COURSES £16.95

Starters

Soup of the day
With a homemade roll

Warm salad of hot Smoked Scottish Salmon
Roast beetroot and kale, soft boiled egg and a lemon chive vinaigrette

Local Haggis, Neeps and Tatties
With a malt whisky and onion sauce

Mains

Slow Roasted 28 Day dry aged Scotch Beef Rump
With a Yorkshire pudding and a roast gravy

Or

Roast Chicken Breast
Oatmeal and bacon stuffing and a thyme gravy

Chilli and Lime Crusted Cod
Served with a mussels and curry butter

Root Vegetable and Lentil Wellington
With cranberry and sweet onion relish

(Main courses are served with roast potatoes and seasonal vegetables)

Dessert

Scottish and Continental Cheese Plate
Celery & grape chutney and biscuits

Warm Banana Loaf
Served with a toffee sauce and vanilla ice cream

Classic Crème Brulee
Soft fruit compote and shortbread