

Table d'hoste Menu

Starters

Grilled goats' cheese with onion marmalade,
beetroot and walnut salad with Pesto dressing (v) (gf)

Baked mushrooms in a garlic cream sauce glazed with parmesan cheese
and topped with herb croutons

Sweet cured herring & apple salad with yoghurt dressing

Soup of the day

Main Courses

Beef bourguignon in a red wine sauce, garnished with shallots,
lardons of bacon and a creamed mash potato

Chicken breast with haggis and whisky "café au lait" sauce

Char-grilled pork loin steak served with Stornoway Black pudding and red wine jus

Poached fillet of Haddock with a cheese & leak glaze

Vegetable Fajitas – Tortillas with Guacamole, lemon mayonnaise,
chilli salsa, grated cheese and a side salad (v)

**All of the above dishes are served with market vegetables, mash potatoes
and a choice of new boiled potatoes or French fries unless otherwise stated**

Desserts

Chocolate fudge cake served hot or cold with whipped cream or ice cream

Individual baked Alaska with berry coulis

Fresh fruit salad soaked in a lime and bay syrup (gf)

Brandy snap basket filled with coconut ice cream and a rich chocolate sauce

Cheese selection – Scottish cheddar, brie, stilton, grapes and celery with water biscuits
(£3.00 Supplement)

Coffee and Mints

Guests staying with us on a Dinner, Bed and Breakfast package are entitled
to choose any two courses from the menu.

Upgrade to three courses for only £4.50

For those with special dietary requirements or allergies who may wish to know about
the ingredients used, please ask a member of staff



PIERSLAND HOUSE

Gift Vouchers

Available at Reception or online.

Celebrations

Book your Birthday party,
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Table d'hôte Menu

Starters

Fan of melon served with sorbet and berry coulis (v) (gf)

Prawn cocktail with a Marie Rose sauce

A smooth chicken liver parfait with garlic bread and Cumberland sauce

Crispy fried battered chicken fillets, sweet chilli dipping sauce
served with an orange and water chestnut and bamboo salad

Soup of the day

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Main Courses

Spiced lamb casserole with peppers, apricots and pineapple
served with rice and a salad garnish

Grilled fillet of salmon with a white wine and chive cream (gf)

Vegetable and Quorn stir fry with a yellow bean sauce, rice and salad garnish (v)

Chicken supreme topped with Brie and pineapple
served with a light curry cream sauce

Char-grilled pork loin steak served with peppercorn sauce

**All of the above dishes are served with market vegetables, mash potatoes
and a choice of new boiled potatoes or French fries unless otherwise stated**

Desserts

Sticky toffee pudding served with butterscotch sauce and whipped cream

Strawberry cheesecake served with whipped cream and coulis

Fresh fruit salad soaked in a lime and bay syrup (gf)

Brandy snap basket filled with coconut ice cream and a rich chocolate sauce

Vanilla panacotta with berry coulis (gf)

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Coffee and Mints

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