

TABLE D'HÔTE MENU

Soup of the day

Crispy fried battered chicken fillets, sweet chilli dipping sauce, an orange fillet and a water chestnut & bamboo salad

Prawn cocktail set on shredded lettuce, bound in a Marie rose sauce

Grilled goat's cheese with a red onion marmalade, beetroot & walnut salad and pesto dressing

Smooth chicken liver parfait with Cumberland sauce, garlic bread

Fanned sweet melon with vanilla syrup topped with raspberry sorbet

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Char grilled pork loin steak with Stornoway black pudding and red wine jus

Piersland lasagne, garlic bread and a side salad

Butterflied chicken breast with a brandy and peppercorn sauce

Deep fried West Coast fish and chips with peas or salad

Spiced lamb casserole with apricots and pineapple, rice and side salad

Grilled fillet of salmon with a herb cream sauce

(Vegetarian option available)

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Sticky toffee pudding, butterscotch sauce and freshly whipped cream

Seasonal fresh fruit salad soaked in lime and bay syrup

Baked Alaska with berry coulis

Strawberry cheesecake with cream and coulis

Vanilla pannacotta with fruit compote

Chocolate fudge cake with chocolate butter cream and whipped cream
(Served hot or cold)

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Tea/coffee and mints

Should you have any food allergies or intolerances please advise a member of staff before ordering



PIERSLAND
HOUSE