

Redcliffe Hotel – Set Menu–Dinner

Starters

Soup served with a warm Baked Roll (GF/DF on request)

*Smooth Chicken & Mushroom Pate with Red Onion Chutney and,
Toasted Brioche or Gluten Free Oatcakes (GF)*

Smoked Scottish Haddock and Garden Pea Risotto topped with a Parmesan Crisp (GF)

Wild Mushroom and Leek Risotto with a Parmesan Crisp (GF)

Classic Scotch Egg with a Mild Dijon Mustard Cream

*Hot Smoked Salmon and Beetroot,
Cranberry and Apricot Salad with a Horseradish Cream (GF)*

Tempura Chicken Fillets with a Sweet Chilli Mayonnaise

Trio of Scottish Puddings (Black, White and Haggis) with Tomato Chutney

Beetroot & Red Pepper Falafel set on an Orange and Beetroot Chutney (vegan)

Main Courses

Pork Belly with Black Pudding, Roasted Potatoes, Cider Cream Sauce+£6

*Vegetable Wellington, Parmentier Potatoes,
Carrots & Parsnip, Roast Gravy (vegan)*

Vegetable Lasagne served Poached Pear and Water Melon Salad, Garlic Bread

Mozzarella Stuffed Chicken Breast with Peperonata Sauce and Mashed Potato (GF)

*Sirloin Steak Garni, Battered Onion Rings, Grilled Mushroom & Tomato, Chunky Chips,
Choose a Sauce- Peppercorn Cream or Garlic Butter or Whisky and Mushroom (GF) +£ 6*

*Fillet of Fresh West Coast Haddock with House Salad,
Coleslaw, Garden Peas and Chunky Chips*

*Redcliffe Home Made Beef Steak Burger with Cheddar, Caramelised Onion,
Tomato Relish and Chunky Chips*

Spaghetti Carbonara with Pancetta and Cremini Mushrooms (Vegetarian option Available)

Sirloin of Scottish Beef and Vegetable Stroganoff with Basmati Rice (Add £6.00).

Baked Fillet of Salmon with Spring Onion Potato Cake and Lemon Dill Cream Sauce (GF)

*Roast Loin of Venison Fillet Carved on a Grain Mustard Mash,
Pearl Onion, Root Vegetable and Red Wine Stew +£ 6*

Desserts

- *Sticky Toffee pudding, Butterscotch Sauce & Vanilla Ice Cream*

Apple and Cinnamon Crumble with Custard Candied Apple Garnish

Belgian Chocolate and Clementine Torte (GF/DF), Orange Sorbet

Lemon and Raspberry Tart with Raspberry Sorbet

Luxury Ice Cream Selection

-Local Cheese Board Selection-

Boursin, Arran Mustard Cheddar,

*Local Brie, Oak Smoked Cheddar Blue Murder. Seved with Caramelised Onion Chutney,
Honey and Walnuts.*

2 Course + Welcome Drink £ 31.50

Add 3rd Course £7.50