



Ardnamurchan

SCOTTISH RESTAURANT & BAR

NEW YEARS DAY 2023

3 COURSES £25

STARTERS

Homemade Traditional Scotch Broth Soup

made with lamb stock, root vegetable and barley, served with sourdough*

Tobermory Fish Company Smoked Trout served with pickled cucumber, red onion chutney and Orkney oatcakes*

Ardnamurchan's own Haggis with Neeps and Tatties, crispy leeks and Spirit of Sunart whisky sauce *(also available with vegetarian haggis)*

Honey Goats Cheese Crostini with a pear and walnut salad (v)*

MAINS

New Year's Day Steak Pie with roasted root vegetables, buttery mashed potato, roasted parsnips and broccoli

Caley Coast to Coast Beer Battered Grey Sole

with handcut chunky chips and truffle mushy peas

Open Free Range Chicken Balmoral served with tatties, green beans and whisky cream*

10oz Speyside Sirloin Steak, skinny fries, flat cap mushroom, confit tomato, pepper sauce*
(£5 Supplement)

Chickpea and Chestnut Stuffed Portobello Mushroom with walnut pangrattato and cashew nut cream served with sweet potato fries and salad (v,vg,gf)

DESSERTS

White Chocolate Panna Cotta with pistachio crumb and boozy berries (gf)

Sticky Toffee Pudding with candied pecans and vanilla ice cream (v)

Cranachan with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (v)

Sorbet and Fresh Scottish Berries (v,vg,gf)

Selection of Scottish Cheeses with peach and apricot chutney & oatcakes
(contains unpasteurised cheese)*

*GLUTEN FREE options available