

STARTERS

FRENCH ONION SOUP

VEGETABLE BROTH

CHICKEN LIVER PARFAIT

with onion chutney and Highland oatcakes

DUCK & HOISIN SPRING ROLLS

with sweet chilli dressing

CHILLED MELON

with Parma ham & olives

CLASSIC CAESAR SALAD

MACSWEEN'S HAGGIS FRITTERS

with grain mustard and whisky mayonnaise

SIDES

French Fries

Chunky Chips

Dauphinoise Potatoes

Green Vegetables

Buttered Asparagus

New Potatoes

Extra Bread Basket

£5 per Side Order

(Please note, no substitutes from main dishes)

MAINS

FRESH FILLET OF SALMON

with Hollandaise sauce, dauphinoise potato & wilted pak choi

SLOW BRAISED ANGUS BEEF

with green peppercorn and brandy sauce, creamed potato & fresh broccoli

CHICKEN STUFFED WITH HAGGIS

wrapped in bacon with baby onion, Drambuie and honey cream sauce, rosti potato and duo of peas

CHERRY TOMATO & GOATS CHEESE TART

with chunky chips and mixed salad

ROAST LEG OF SCOTTISH LAMB

garlic & rosemary jus, creamed potato & mixed vegetables

FOUR CHEESE TORTELLONI

in tomato & basil sauce

GRILLED CAMPBELL'S GOLD 10OZ

SIRLOIN STEAK*

(£10 Supplement)

GRILLED CAMPBELL'S GOLD 8OZ FILLET

STEAK*

(£16 Supplement)

**with chunky chips, onion rings, tomato and mushroom.*

accompanied by your choice of peppercorn sauce, whisky sauce or garlic butter

(£3.00 supplement)

Non-Inclusive Dinner Pricing

Two Courses £45

Three Courses £55



ATHOLL PALACE HOTEL



DESSERTS

RASPBERRY FRANGIPANE

with onion chutney and Highland oatcakes

ETON MESS CHEESECAKE

CLASSIC LEMON TART

WHITE CHOCOLATE & LEMON PAVLOVA

FRESH FRUIT SALAD

MACKIES BUTTERSCOTCH ICE CREAM

SCOTTISH CHEESEBOARD

Kintyre apple smoked Cheddar cheese

Inverloch goats cheese

Breton French brie

Kintyre blue cheese

served with apple & ale chutney and savoury biscuits and oatcakes