



Turrets Restaurant Dinner Menu

Cullen Skink (GF)

smoked haddock, potatoes, leeks and onions, traditionally thick

Smoked chicken and bacon lardons

with salad and barbecue sauce

Pan fried scallops (GF)

pea puree, cherry tomatoes and basil oil

Sauté oyster and field mushrooms (GF)

toasted crostini, soft poached egg sprinkled with parmesan

Haggis, black pudding and tattie tower

Drambuie and onion cream sauce

Main Course

Saddle of venison (GF)

confit carrot, venison crumb, burned leek, port sauce

Lemon sole (GF)

sauté samphire, spinach, sauté potatoes and saffron sauce

Oven roasted lamb rump (GF)

garlic puree, broad beans, goats cheese and mint dressing

Salmon fillet (GF)

tomato and herb sauce, spinach, crushed potato cake

Pea, leek & asparagus risotto with parmesan

Desserts

Sticky toffee pudding (GF*)

with toffee sauce and salted caramel ice cream

Coconut panna cotta (GF*)

strawberry gazpacho, tuile

Collection of chocolate

dark chocolate delice; milk chocolate and Glayva mousse; white chocolate parfait; chocolate crumb

Cheesecake of the day

Highland Fine cheese selection, 3 off (GF)

Choose from Morangie Brie; Strathdon Blue; Fat Cow; Black Crowdie; Tain Cheddar

grapes, apple chutney and oatcakes

1 course £25.00; 2 courses £30.00; three course £35.00

(£30.00 allowance for guests on a dinner, bed and breakfast basis)

We advise you to speak to a member of the team if you have any food allergies; full allergen information for each dish is available on request.

(GF - gluten free; GF* - gluten free option available)

There is a 10% service charge added to all food and beverages bills. This is completely discretionary.

Please let us know if you wish to remove from this your bill