

Festive Menu

GF* Dishes can be adapted to suit a GF Diet
If you require a GF diet, please advise when ordering your GF requirements,
as some dishes may require different preparation.....

Starters

Trio of Festive Bellini's

Mix and Match your favorites or one of each

Westray Smoked Salmon – Chinese Shredded Duck – Caramelized Onion Hummus

£ 6. 95

Stilton, Pear & Walnut Tian V GF

Layers of Christmas Stilton and Toasted Walnut Pate

With chopped Poached Pears

£ 7. 25

Orkney Seafood Gratin with a Chorizo Breadcrumb Crust GF

Hand Dived Scallops, Mussels and Crayfish in a creamy white wine sauce,

topped with Chorizo Breadcrumb Crust

£ 8. 75

Deep Fried Christmas Cheese V

Rosemary & Garlic Crusted Brie,

Served with a crisp side salad, and Cranberry & Redcurrant Dip

£ 6. 50

Orkney Crab Mac & Cheese Bites

Orkney Crab, Short Macaroni encased in a Creamy Light Orkney Cheese Sauce

Baked with a Parma Ham Base, and served on a bed of dressed rocket leaves

£ 7. 75

Fully Loaded “Bloody Mary” GF

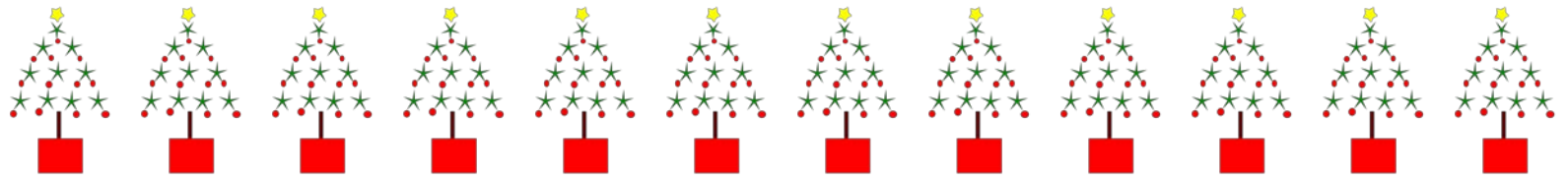
Vodka infused with Horseradish for a Christmas Kick, Tomato Juice and Celery

Are just three of the ingredients in our Festive Cocktail

Home Made Soups
Served with a Warm Baked Roll

Roasted Vine Red Tomato GF V
£ 3. 95

Cullen Skink GF
£ 6. 50



Main Course's

Roast Turkey & The Trimmings GF

Served with Oatmeal Stuffing, Kilted Sausages and a Pot of Cranberry Sauce
£ 13. 50

Festive Chicken GF

Chicken stuffed with Brie and Cranberries
Wrapped in Flett's Streaky Bacon. served with a Pink Peppercorn Sauce
£ 15. 50

Orkney Pork Fillet

Stuffed with Award Winning Black Pudding and served with a
Creamy Apple and Cider Jus
£ 15. 25

Baked Orkney Salmon GF

Salmon Fillet baked in the Aga, with a Creamy Breadcrumbs Crust
£ 14. 50

Santa's Stuffed Sole GF

Fillet of Sole stuffed with Orkney Crab, served with a Creamy Prawn and Crab Sauce
£ 16. 95

Hand Dived Orkney Scallops GF

Sautéed and served on a Bed of Leeks with Lemon and Chilli infused Orkney Butter
£ 20. 95

Hand Dived Orkney Scallops with Black Pudding

Pan-fried in Orkney Butter, finished with a little cream
served atop Award Winning Black Pudding
£ 22. 50

All our fresh fish is available lightly grilled or poached if preferred

Vegetarian

Individual Nut Roast	£ 12.95
Home-made Vegetable Curry GF	£ 11.95
Macaroni Cheese GF	£ 11.95
Aubergine & Walnut Bake	£ 12.50
Vegetable Lasagne	£ 12.95

Prime "Orkney" Aberdeen Angus Beef

Orkney Prime "Aberdeen Angus" 8oz Rib-Eye Steak	£ 18.95
Orkney Prime "Aberdeen Angus" 8oz Sirloin Steak	£ 21.95
Orkney Prime "Aberdeen Angus" 8oz Fillet Steak	£ 24.50

Add a garnish of Mushrooms, Onion Rings & Tomatoes for £ 1.95

Specialty Sauces GF

Highland Park Whisky Sauce - Creamy Roquefort Cheese – Brandy & Cracked Black Pepper

£ 3.95

"Ultimate" Surf and Turf GF

6oz Prime "Aberdeen Angus" Fillet Steak with your choice of

Peedie Pot of Crab & Scallop Gratin

OR

3 Hand Dived Scallops sautéed in Garlic Butter

£ 29.95

Anyone for Afters.....all Home-made

**Warm White Chocolate & Cranberry Brioche Bread and Butter Pudding
Served with Double Cream**

Orkney Chocolate & Salted Fudge Cheesecake

Served with a Boozed Up Raspberry Coulis

Winter Berry Eton Mess GF

Crushed Meringue, Whipped Cream, Winter Berries, Strawberry Syrup

Sticky Toffee Pudding with a Warm Cinnamon & Toffee Sauce

Served with a Scoop of Orkney Vanilla Ice Cream

Trio of Sorbets GF

Raspberry, Lemon & Mango

All £ 6. 25

Coffee & Warm Homemade Mince Pie

£ 2. 75

CHRISTMAS SPECIAL COFFEES - £ 5. 95

Cinnamon - Chocolate Orange - Fruit & Nut

Served with Peedie Home-made Shortbread