

# Festive Lunch Menu

## Starters

<b>Smoked Salmon and Prawns</b> served with a salad garnish and brown bread	6.95
<b>Stornoway Black Pudding and Apple Layer</b> topped with crispy pancetta	5.95
<b>Crispy Coated Brie</b> served with a side dish of cranberry sauce	5.75
<b>Spicy Nachos</b> topped with natural yoghurt, sweet chilli sauce and melted cheese	5.25
<b>Bruschetta Garlic and Herb Bread</b> topped with fresh tomatoes and mozzarella cheese	5.25
<b>Freshly Prepared Soup of the Day</b>	4.45

## Main Courses



<b>Grilled Angus Sirloin Steak</b> served with onions and mushrooms on a sizzling platter	23.95
<b>Grilled Angus Rump Steak</b> plain or peppered served with onions and mushrooms on a sizzling platter	15.45
<b>Young Fresh Roast Turkey</b> served with oatmeal stuffing, rolls of bacon, chipolata sausage and gravy, with a side dish of cranberry sauce	12.25
<b>Chicken Enchiladas</b> with pieces of fresh chicken, chillies, onions and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla topped with mozzarella cheese	10.45
<b>Grilled Pork Fillet and Stornoway Black Pudding Layer</b> served with a pink peppercorn and white wine sauce	10.45
<b>Home cooked Smoked Roast Ham</b> sliced and served with an orange and chutney gravy	9.25
<b>Castle Club Steak Pie</b> topped with a pastry lid	9.95
<b>Poached Fillet of Fresh Haddock Mornay</b> baked in a cheese sauce	9.95
<b>Fillet of Fresh Haddock</b> grilled with garlic butter or butter topped with prawns	10.75
<b>Deep Fried Fillet of Fresh Haddock</b> coated in bread crumbs or crispy batter	9.95
<b>Vegetable Tortilla</b> with fresh vegetables slightly spiced, wrapped in a flour tortillas, and topped with sweet chilli sauce and mozzarella cheese	9.95

## Salad Selection:-

<b>Prawn Salad</b> served with a side dish of Marie Rose Sauce	10.75
<b>Home Cooked Smoked Ham and Fresh Turkey Salad</b>	9.50

## Desserts



<b>Homemade White Chocolate and Raspberry Cheesecake</b> served with cream or ice cream	5.50
<b>Homemade Sticky Toffee Pudding</b> served with toffee sauce and ice cream	5.50
<b>Traditional Christmas Pudding</b> served with brandy sauce or cream or ice cream	5.50
<b>Traditional Homemade Sherry Trifle</b>	5.50
<b>Snowball Delight</b> (contains nuts)	5.50
<b>Biscuits and Cheese Platter</b> served with a garnish of apple and grapes	6.95

<b>Tea or Coffee</b>	2.30	<b>Caffe Latte</b>	2.95	<b>Cappuccino</b>	2.95
All served with mints					

# Festive Evening Menu

Tables of ten or more will be requested to pay one bill in total.  
(to avoid inaccuracies and confusion)

## Starters

<b>Scottish Smoked Salmon and Prawns</b> served with a salad garnish and brown bread	6.95
<b>Stornoway Black Pudding and Apple Layer</b> topped with crispy pancetta	5.95
<b>Crispy Coated Brie</b> served with a side dish of cranberry sauce	5.95
<b>“Spicy Nachos”</b> topped with natural yoghurt, sweet chilli sauce and melted cheese	5.75
<b>“Bruschetta” Garlic and Herb Bread</b> topped with fresh tomato and mozzarella cheese	5.50
<b>Freshly prepared Soup of the Day</b>	4.45

## Main Courses



<b>Grilled Angus Sirloin Steak Garni</b> served with onions and mushrooms on a sizzling platter	23.95
<b>Young Fresh Roast Turkey</b> served with oatmeal stuffing, rolls of bacon, chipolata sausage, gravy and a side dish of cranberry sauce	15.45
<b>Chicken Haggis Roulade</b> with supreme of fresh chicken roulade stuffed with haggis, coated in fresh bread crumbs, oven baked, sliced and served with a “Drambuie Rob Roy” sauce	14.95
<b>Grilled Pork Fillet and Stornoway Black Pudding Layer</b> served with a pink peppercorn and white wine sauce	14.95
<b>Chicken Enchiladas</b> cooked with pieces of fresh chicken, chillies, onion and garlic in a creamy paprika sauce, wrapped in a toasted flour tortilla, topped with mozzarella cheese	14.75
<b>Home cooked Smoked Roast Ham</b> sliced and served with an orange and chutney gravy	14.25
<b>Castle Club Steak Pie</b> topped with a pastry lid	14.75
<b>Poached Fillet of Fresh Haddock Mornay</b> baked in a cheese sauce	14.95
<b>Deep Fried Fillet of Fresh Haddock</b> coated in crispy batter or bread crumbs	14.95
<b>Fillet of Fresh Haddock</b> grilled with garlic butter or butter and topped with prawns	15.75
<b>Vegetable Tortillas</b> with fresh vegetables, lightly spiced, stir fried, wrapped in toasted flour tortilla topped with sweet chilli sauce and mozzarella cheese	14.75

## Salad Selection:-

<b>Prawn Salad</b> served with a side dish of marie rose sauce	15.50
<b>Home Cooked Smoked Ham and Fresh Turkey Breast Salad</b>	14.95

## Desserts



<b>Homemade White Chocolate and Raspberry Cheesecake</b> with cream or ice cream	5.95
<b>Traditional Christmas Pudding</b> served with a brandy sauce or cream or ice cream	5.95
<b>Traditional Homemade Sherry Trifle</b>	5.95
<b>Homemade Sticky Toffee Pudding</b> served with homemade butterscotch sauce and ice cream	5.95
<b>Homemade Individual Pavlova</b> topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream	5.95
<b>Cheese Board</b> with a selection of cheeses served with biscuits, apple and grapes	6.95

<b>Tea or Coffee</b>	2.30	<b>Caffe Latte</b>	2.95	<b>Cappaccino</b>	2.95
<b>All served with mints</b>					

# Christmas Day Menu

## Scottish Smoked Salmon Cornets

Filled with prawns coated in marie rose sauce and served with buttered brown bread.

## Peppered Mackrel Pate

Served with Scottish oatcakes.

## Stornoway Black Pudding Layer

Grilled black pudding and apple tower served with an apple sauce and crispy pancetta.

## Cream of Parsnip and Red Pepper Soup



## Char Grilled Angus Sirloin Steak Garni

Served with onions and mushrooms on a sizzling platter.

## Young Fresh Roast Turkey

Served with oatmeal stuffing, bacon, chipolata sausages and gravy with a side dish of cranberry sauce.

## Breast of Barbary Duck

With roast breast of duck sliced and served in a filo pastry basket with an aromatic plum sauce

## Grilled Loin of Angus Venison

With medallions of venison served with a cranberry and port sauce.

## “Vegetable Tortilla”

With slightly spiced stir fry fresh vegetables, wrapped in a toasted tortilla topped with sweet chilli sauce and melted mozzarella cheese.



## Homemade White Chocolate and raspberry Cheesecake

Served with cream or ice cream or both

## Homemade Individual Pavlova

Topped with Chantilly cream, sliced banana, toffee sauce and served with ice cream

## Homemade Sticky Toffee Pudding

Served with toffee sauce and ice cream.

## Traditional Christmas Pudding

Served with brandy sauce or cream or ice cream.

## Homemade Sherry Trifle

or

## Cheese Platter

with a selection of cheeses, biscuits, grapes, apple and chutney

**Tea or Coffee served with mince pies and mints**

**£60.00 per person**