

Festive Lunch Menu

Starters

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

Main Courses



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

Salad Selection:-

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

Desserts



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

Tea or Coffee	2.30	Caffe Latte	2.95	Cappuccino	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

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

Main Courses



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

Salad Selection:-

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

Desserts



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

Tea or Coffee	2.30	Caffe Latte	2.95	Cappaccino	2.95
All served with mints					

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