

# *Caledonian Hotel*

## *Dinner Menu*

*Fresh Galia Melon with Kiwi and Grapes  
Tomato Salad on mixed leaves with a Vinaigrette Dressing  
Smoked Salmon from Mallaig with Lemon and Black Pepper and Wholemeal Bread  
Highland Haggis with a hint of Whisky served with Toasted Oatcakes  
Fresh Mushroom Soup with Cream and Sherry*

*(Served with Warm freshly Baked Baguette)*

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*Grilled Fillet of Plaice  
Served with Greenland Prawns and Cream*

*Grants of Speyside Double Loin Lamb Chops  
served with a Fresh Mint, Orange and Redcurrant Sauce*

*200grms Sirloin Steak served with a Wholegrain Mustard Sauce- £2 supp.*

*All served with New Potatoes  
And Fresh Vegetables*

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*Fresh Local Strawberries served on home-made Pavlova  
Hot Nectarine and Raspberry Crumble served with Cream and Ice-cream  
Perth-shire Strawberries served with Cointreau and Whipped Cream  
Banana Split with Vanilla and Chocolate Ice, Whipped Cream and Sliced Almonds  
Tain Farmhouse Cheddar, Ghiga Truckle, and Strathdon Blue Cheeses with Oatcakes*

*Coffee served in the Lounge after Dinner*

*2 Course Dinner with Coffee £22.50  
3 Course Dinner with Coffee £25.50*