

HIGH TEA MENU

Home-made lasagne with salad and chips

Breaded haddock or scampi, served with salad,
chips and peas

Steak pie served with vegetables, potatoes or chips

Gammon steak served with salad chips and peas

Fried chicken fillets, salad, chips and dips

8oz Aberdeen Angus steak, cooked to your liking,
served with all the trimmings £5.00 extra

Cold meat salad with potatoes or chips

Dish of the day
Please ask

Vegetarian choice
Please ask

Toast and butter
Tea or coffee

Home baking

Price £10.00

Price includes VAT Reg No 723981516

MENU

Main-course and dessert, incl. coffee

£ 11.50 per person

Freshly baked steak pie with potatoes or chips and vegetables

or

A large cold meat salad with new potatoes or chips

or

Home-made lasagne with salad and chips

or

Sweet and sour chicken with rice and prawn crackers

or

Fresh haddock in breadcrumbs with salad, peas and chips

or

Vegetarian choice: Broccoli and pasta bake, topped with blue cheese and herb crumbs, served with a side salad

Peach "Melba" in a brandy snap basket

or

Warm apple tart with cream and ice-cream

or

Sherry trifle, topped with summer berries

or

Dairy vanilla ice-cream with a choice of sauces and whipped cream

Filter coffee / tea

Menu

Starters

A salad of mixed appetizers

A duo of melons with citrus fruit and a mango and passion fruit sorbet

Creamy vegetable soup

Main-Courses

Roast chicken breast, topped with a herb and honey crust, sliced onto spring onion mash and parsnip crisps

Roast loin of pork with apple sauce and roast potatoes

Grilled salmon, served on crushed new potatoes with a basil butter sauce

Vegetarian choice: Creamy butternut squash risotto, wrapped in Savoy cabbage, served with tomato sauce and a side salad

Fresh vegetables served with all Main-Courses

Fresh filter coffee / tea

Served with After Dinner Mints

£ 12.50 per person

INVERNESS GOLF CLUB

Steak Supper

Grilled 8oz Aberdeen Angus Sirloin steak, cooked to your liking, served with mushrooms, tomatoes, vegetables, onion rings and hand-cut chips

Sticky toffee pudding with ice-cream

or

Poached pears with Viennetta, Baileys and chocolate sauce

or

Scottish and Continental cheeses and biscuits

Fresh filter coffee / tea

£ 19.00 per person

Dinner Menu

STARTERS

Smoked salmon and prawn roulade with a saffron dressing

A duo of melons with citrus fruit and a mango and passion fruit sorbet

Black pudding layered with apple slices, glazed with cheese sauce

Leek and potato soup

MAIN-COURSES

Chicken breast, stuffed with haggis, sliced onto neeps, tatties and a Whisky sauce

Grilled salmon on crushed peas with a dill butter sauce

Roast pork fillet, stuffed with apricots and sage, wrapped in bacon, served with spring onion mash, parsnip crisps and a cider sauce

Cold meat salad

Vegetarian choice: Creamy butternut squash and chestnut risotto, wrapped in Savoy cabbage, served with fresh Parmesan and tomato sauce

DESSERTS

Meringue with fruit and cream

Sticky toffee pudding with ice-cream

A brandy snap basket with a trio of ice-creams

Scottish and Continental cheeses and biscuits

Fresh filter coffee / tea

After Dinner Mints

£ 19.00 per person