

# SUNDAY LUNCH MENU

TWO COURSES £24 | THREE COURSES £29

## FOR THE TABLE - ALL £4

Crusty Artisan bread, whipped  
herb butter

Spiced Sweet Potato Hummus,  
grilled flat bread

Caraway & Cheddar cheese  
Straws, soft creamed cheese dip

Haggis Bon Bons, Arran  
mustard dip

## STARTERS

Roast tomato soup, pesto croutons

Crushed avocado, smoked salmon, soft poached egg on toast  
Beetroot & horseradish chutney

Confit duck Ballontine  
Prosciutto, piccalilli, sour dough crisps

Arran cheddar cheese soufflé  
Wild rocket and pine nut salad, candid walnuts & brioche soldiers

Tempura squid  
Vietnamese dipping sauce

## MAIN COURSES

Free range chicken Kiev  
Buttered greens and silky mash potatoes

Sea reared trout  
Clams, seasonal vegetables, samphire, pink grapefruit dressing

Slow roast pork belly  
Stornoway black pudding, onion rings, crush potatoes, apple sauce

Roast fillet of cod  
Sweet potato and cauliflower chowder, pickled raisins, shiitaki mushrooms

Green & blue risotto  
Kale spinach, leeks, blue Monday cheese, hazelnuts

## Sunday Lunch

### ROAST SIRLOIN OF BEEF

Prime Scotch 21 day hung beef

Served with: Yorkshire pudding, Seasonal Vegetables,  
Goose fat Roast Potatoes and Horseradish cream

## DESSERTS

Callebaut chocolate fondant, honey comb, chocolate mint chip ice cream

Pineapple carpaccio, lime, coconut sorbet

Honey Panna cotta, cucumber, elderflower

Sticky toffee pudding, toffee sauce, Vanilla ice cream

Brie, chutney, oatcakes, grapes

All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

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MACDONALD  
HOTELS & RESORTS