



# Lunch

## Starters

Fresh homemade soup of the day

Lewis haggis and black pudding with shallot gravy

Meat-lover's coarse terrine,  
with mixed salad leaves and jalapino pepper relish

Fresh fruit salad with banana carpaccio  
and orange sorbet, with fresh fruit Coulis

Lewis mussels cooked in a  
tomato, garlic and flat parsley sauce

## Main Courses

Free range chicken breast stuffed with skirlie and haggis,  
with caramelised onions and Stilton gravy

Roasted Dingwall pork belly with glazed carrot, black  
pudding and caramelised apple port and honey reduction

Pan grilled hake or lemon sole with chilli mussels, parsley  
buttered new potatoes and mixed lettuce salad vinaigrette

Deep fried haddock in batter,  
with French fries, salad and coleslaw

Homemade steak pie with vegetables and French fries

Homemade leek, spinach, Brie and potato quiche,  
with chips and salad

## Desserts

Baked lemon zest tart with cream

Warm sticky toffee pudding  
with toffee sauce and vanilla ice cream

Vanilla poached pears and maple syrup

Baileys and caramel crème brûlée with orange confit

Main Course Only - £8.99 2 Courses - £10.99 3 Courses - £13.99



at the Royal Hotel

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