

# early bird dinner



## Starters

Fresh home-made soup, with assorted crispy bread rolls

Fresh Leurbost mussels cooked in white wine,  
shallots, garlic, flat parsley and cream

Chicken Tikka marinated in Tandoori spicy lemon,  
yoghurt and honey with vegetable raita and mint chutney

Honeydew melon, marinated with fresh mint and pepper,  
topped with fresh fruit and orange sorbet

Coarse meat terrine with mixed salad leaves, chutney and pickles

Mille feuille of Stornoway haggis, black pudding,  
mashed potato and mushrooms with shallot gravy

## Main Courses

Chargrilled Pope's eye steak, mashed potatoes and spinach  
with green peppercorn gravy and horseradish (£2.00 extra)

Dingwall pork loin wrapped with bacon, slow roast belly of pork,  
with wild flower honey and ruby port reduction

Free range chicken breast stuffed with haggis,  
mushroom ragout and mulled wine reduction jus

Pan grilled local hake or lemon sole fillet  
with a light chilli and mussel broth and steamed asparagus

Penne pasta with fresh garlic, tomato and basil pesto sauce

Potato, leek, spinach and brie quiche  
with salad vinaigrette and campagnola sauce

## Desserts

Baileys and malteser cheesecake with fresh cream

Warm chocolate fudge cake  
with amaretto custard and mascarpone

Poached pears and caramelised rhubarb,  
with crème fraiche and pear reduction

Warm pitted date sticky toffee pudding  
with caramel topping and vanilla ice cream

Baileys and caramel crème brulee

2 Courses - £14.75 3 Courses - £17.50

(available to order between 5p.m. and 6.30p.m., Monday to Saturday)

at the Royal Hotel

Cromwell Street, Stornoway  
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