



SATURDAY DINNER MENU

Scotch Broth (v)

Served with a Slice of Whole Grain Bread

Crispy Potato Wedges (v)

Served with Salad Garnish and Garlic Mayonnaise

Craigellachie" Atlantic Smoked Salmon

Served with Salad Garnish and Lemon Vinegar

Refreshing Lemon Sorbet (v)

Topped with Raspberry Coulis

Roast Scottish Topside Beef *

Oven Roasted with Sea Salt and Thyme and Served with Roast Gravy

Chicken Balmoral *

Chicken Breast Stuffed with Macsweene Haggis and Topped with Drambuie Sauce

Grilled Haddock North Atlantic Haddock*

Served with a Creamy White Wine and Fresh Parsley Sauce

Vegetable Lasagne (Vegetarian Option)

Served with Garlic Bread and Salad

Roast Ayrshire Ham Salad (Healthy Option)

Fresh Garden Salad and Ham Served with Apple Chutney

**Served with a selection of vegetables & potatoes*

Sticky Toffee Pudding

With Fresh Cream and Butterscotch sauce

Fresh Fruit Salad

A Bowl of Fresh Fruits

Vanilla Cheesecake

Served with Raspberry Coulis

Traditional Cranachan

Traditional Scottish Dessert of Whipped Cream, Whisky, Honey, Oatmeal and Raspberries

Chocolate Ice Cream

With Chocolate Sauce and Sugar Wafer

Rob Roy Hotel Caters for

all Dietary Needs,

please ask your server.

Thank You for Dining with Us

Head Chef Przemyslaw Jozko

Main Course only £9.95

2 course £13.95

3 course £16.95

**All above excludes
supplementary items**