# SUNDAY LUNCH

Airds
Hotel

## Starters

**SWEET POTATO SOUP**
Chefs Homemade Sweet Potato Soup
with Homemade Bread

**BLUE CHEESE SALAD**
Blue Cheese, Apple, Walnut**,** & Mixed
Leaves

**HAM HOCK TERRINE**
Served with Scottish Oatcakes,
Homemade Chutney and Leaves

**BLACK PUDDING FRITTERS**
Locally Foraged Black Pudding,
Battered, & served with Peppercorn
Sauce

## Mains

**SCOTCH ROAST BEEF**
Scottish Roast Beef, served with
Seasonal Vegetables, Potatoes,
Yorkshire Pudding, & a Rich Gravy

**WEST COAST HADDOCK**
Beer Battered Haddock, served with
Hand Cut Chips, Garden Peas

**PAN FRIED SCOTTISH SALMON FILLET**
Served with a Rich Lobster Bisque
Risotto

**ROAST TURKEY**
Roast Turkey served with Seasonal
Vegetables, Potatoes, Stuffing & Gravy

**WILD MUSHROOM RISOTTO**
Wild Mushroom Risotto, topped with
Parmesan & Truffle Oil

## Desserts

**STICKY TOFFEE PUDDING**
Served with Scottish Vanilla Ice Cream
& Toffee Sauce

**SALTED CARAMEL CHOCOLATE
BROWNIE**
Rich Chocolate Brownie, served with
Vanilla Ice Cream

**CHOCOLATE TART**
Rich Homemade Chocolate Tart served
with Black Cherry Sorbet

**SELECTION OF SCOTTISH ICE CREAM
(3)**
Vanilla, Chocolate, Scottish Tablet,
Strawberry, Raspberry Ripple, Banana
Rainbow, Black Cherry Sorbet

## 2 COURSES £29.95 / 3 COURSES £36.95

All prices are inclusive of VAT at current rate. **A discretionary service charge of 10% will be added to your bill.**
*For Guests on a Dinner inclusive package, your dinner allowance is £40.00 per person towards food.*
All dietaries will be catered for. Please inform your server of any dietaries prior to ordering your food.

**IMPORTANT INFORMATION:**
All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent
cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food
allergy or intolerance, please highlight this with us, and we will guide you through the menu.