

**Festive Menu 2018 (Pre Order Required)**

**Starters**

**Reestit Mutton & Tattie Soup  
with a Bannock or GF Crackers £4.50**

**Spiced Sweet Potato & Coconut Soup  
with a Bannock or GF Crackers £4.00**

**Oven Roasted  
Halloumi Cheese & Parma Ham Parcels with  
Balsamic Glaze GF £6.50**

**Warm Hot Smoked Salmon & Dill Tart  
with Shetland Deli Chutney £6.50**

**Cajun Monkfish Skewer with Mango &  
Red Onion Salsa GF £8.50**

**Wild Mushroom & Goats Cheese Gratin  
with Crusty Bread or GF Bread £6.50**

**Smoked Chicken Terrine  
with Cranberry Jelly GF £6.50**

**Main Course**

**Tender Slices of Roast Turkey Crown  
in Gravy, with Home made Stuffing,  
Pigs in Blankets & Cranberry Sauce £15.50  
(Can be adapted to GF)**

**Pan Fried Scallops & King Prawns  
in a Thai Green Coconut Curry Sauce  
with Fragrant Jasmine Rice GF £18.50**

**Braised Beef Cheeks  
with Home made Dumplings,  
accompanied by a Ruby Port & Shallot Gravy  
£19.50 (GF without the Dumplings)**

**Tender Slices of Shetland Lamb  
on a Sweet Potato & Parsnip Mash  
with a Redcurrant Jus GF £18.50**

**Bacon wrapped Chicken Breast  
filled with Roasted Red Peppers & Brie  
with an Orkney Smoked Cheese & Chive Sauce  
GF £14.50**

**Smoked Duck Breast  
on a Maple Glazed Beetroot, Feta & Mango Salad  
with Raspberry & Balsamic Dressing GF £14.50**

**Home Made Venison & Pheasant Pie  
With a rich Shetland Stout & Mushroom Gravy  
£18.50**

**Dessert**

**Home made Trifle Pavlova GF  
£7.50**

**Home made Jam and Coconut Sponge  
with Vanilla Custard £6.50**

**Home made Christmas Pudding Cheesecake  
with Ice Cream £6.50**

**Warm Apple and Cinnamon Tart  
with Ice Cream £6.50**

**Sticky Toffee Pudding  
with Home made Toffee Sauce  
& Ice Cream £6.50  
(We have GF option on request)**

**Cherry & Amaretto Chocolate Brownie Torte  
with Ice Cream GF £6.50**

**Orkney Cheese Board  
with Shetland Deli Chutney &  
Stockan's Mini Oatcakes or GF Crackers £7.50**

**Ice Cream  
or  
Sorbet Selection £4.50**

**The Above Main Courses are served with Seasonal Vegetables and Potatoes**