



—THE—  
**BOARDING HOUSE**  
HOME OF HONEST FOOD



# Mother's Day Weekend

THREE COURSES £35 PER PERSON

Available Saturday 14th and Sunday 15th March

## STARTERS

### CARROT & CORIANDER SOUP <sup>vga</sup>

Homemade carrot and coriander soup, coriander oil garnish, warm crusty roll

### PRAWN COCKTAIL

North Atlantic prawns with house cocktail sauce, lemon, crisp lettuce, served with malted bloomer

### CHICKEN SATAY

Chicken breast skewers with peanut sauce, coconut cream with a chopped chilli salad

### HAGGIS BON BONS

Crispy haggis bon bons, served with creamy Maris Piper mash and triple peppercorn sauce

### WHIPPED GOAT'S CHEESE <sup>v</sup>

Candied walnuts, honey roasted heritage beetroot, crispy crostini

### ROAST RED PEPPER BRUSCHETTA <sup>vga</sup>

Roast red pepper, feta, garlic, fresh tomatoes and basil on toasted ciabatta

## MAIN COURSES

### ROAST SIRLOIN OF BEEF

Carved sirloin of beef, served pink, with duck fat roast potatoes, cauliflower cheese, maple roasted carrots, tender-stem broccoli, homemade Yorkshire pudding and red wine jus

### HERB CRUSTED RACK OF LAMB

Oven roasted rack of lamb with chargrilled asparagus wrapped in Parma ham, crispy potato fondant, pickled shallots, rosemary and lamb jus **£15 supplement**

### PAN SEARED SEA BASS

Pan seared sea bass with sunblushed tomato sauce, lemon crushed new potatoes, wilted spinach and crispy kale

### BLACKENED CHICKEN WITH FRESH HERB CHIMICHURRI

Spiced roasted chicken breast topped with fresh herb chimichurri with creamy Maris Piper mash, maple roasted carrots and tender-stem broccoli

### KING PRAWN, LEMONGRASS & COCONUT CURRY <sup>vga</sup>

Malaysian style sweet coconut curry sauce, with potatoes, chickpeas, baby spinach, basmati rice and poppadum.

### SUN-DRIED TOMATO & ROASTED PEPPER LINGUINE <sup>vga</sup>

Linguine tossed with sun-dried tomatoes, roasted pepper sauce, fresh basil and finished with a balsamic glaze  
Top with burrata or grilled chicken breast

## BOARDING HOUSE CLASSICS

### FISH & CHIPS

Battered haddock with chunky chips, garden peas and salad

### STEAK & ALE PIE

Slow-cooked beef in a rich ale gravy, puff pastry, rustic chips, seasonal vegetables

### ANGUS BEEF BURGER

Chargrilled burger, Monterrey jack cheese, cos lettuce, tomato, burger sauce, sesame brioche bun, served with fries

### BAKED MACARONI CHEESE <sup>v</sup>

Baked macaroni with cheddar cheese sauce, toasted garlic bread

## SIDES

Truffle & Parmesan Fries £5.95 • Roasted Garlic King Prawns £6.95 • Mini Mac & Cheese £5.25 • Cauliflower Cheese £4.95 • Rustic Chips £4.25  
Beer Battered Onion Rings £3.95 • Garlic Bread £2.95 • Tender-stem Broccoli £3.50 • Maple Glazed Carrots £3.50

## DESSERTS

### STRAWBERRY SHORTBREAD CHEESECAKE

Vanilla cheesecake with a shortbread base, topped with whipped cream and sugared strawberries

### PEACH MELBA PAVLOVA

Homemade pavlova with whipped cream, caramelised peaches, raspberry coulis, toasted almonds

### LEMON & LAVENDER POSSET

A smooth set cream with fresh lemon and a light hint of lavender

### HOT CHOCOLATE BROWNIE

Warm chocolate brownie with honeycomb ice cream, chocolate and caramel sauce

### STICKY TOFFEE PUDDING

Classic sticky toffee pudding, warm toffee sauce and vanilla ice cream

### CHEESEBOARD

Isle of Mull Cheddar, Brie and Blue Murder, served with crackers, grapes and apple & plum chutney