



Table D'hote Menu

Tomato & herb soup (V)

Scottish smoked salmon platter served with red onion, capers and
lemon wedge (£5 supplement)

Smoked haddock chowder with diced potato and leeks in a white wine sauce

Pan roasted pheasant breast on haggis mash with a green peppercorn sauce

Portobello mushrooms topped with ratatouille and goats cheese

finished with a basil pesto (V)

EXAMPLE ONLY, MENU

SUBJECT TO CHANGE

Pan fried seabass on a bed of green beans, roasted cherry
tomatoes and potato salad with a basil pesto dressing

Grilled mackerel on lemon and chive crushed potatoes with
a mango and chilli salsa

Pan roasted chicken breast wrapped in streaky bacon on a potato rosti
with a garlic and mushroom cream sauce

Char-grilled pork chop on black pudding mash with a cider and apple jus

Wild mushroom, spinach and ricotta tagliatelle finished with a light herb oil (V)

Char-grilled sirloin steak served with Portobello mushrooms, grilled
tomato and homemade onion rings (£10 supplement)

Sauces ~ Peppercorn sauce, Whisky & mushroom sauce,
Garlic Butter (£1.85 Supplement)

Lemon & lime cheesecake

Sticky toffee pudding with vanilla ice cream

Where possible, half portions will be priced at 80% of the full price. Other dishes can be prepared without the use of gluten products. We advise you to speak to a member of staff if you have any food allergies or intolerances.

We do hope that you enjoy your meal at the Kingsknowes Hotel. If however you are not happy with your meal, for any reason, please inform a member of staff immediately so that we can rectify the problem.