

The Salutation Hotel

Dinner Menu from 6.30pm - 8.30pm

Starters

Leek & Potato Soup Served with Fresh Dinner Roll (v) 2

North Atlantic Prawn Cocktail Bound in Marie Rose Sauce with Lemon & Brown Bread 3,4,2,13

Fresh Due of Melon with Champagne Sorbet and Fruits of the Forest (v)

Mains

Chicken Breast Stuffed with Campbell's Haggis, Pink Peppercorn Sauce 2,7,6

Steamed fillet of Scottish Salmon in a Caper & Citrus Butter 5,7,14

Macaroni Cheese in a Creamy Cheese & Mustard Sauce Topped with Sliced Tomato & Melted Scottish Cheddar (v) 2,4,7,13

Selection of Cold Meats served with Seasonal Salad, Coleslaw & House Dressing 4,7,9,14

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Selection of Market Fresh Vegetables & Potatoes

Desserts

Warm Apple Lattice Pie with Pouring Cream (v) 2,4,7,13

Mint Choc Chip Ice Cream Served with a Wafer Curl (v) 2,4,7,13

Served With Tea & Coffee and Mints

Allergen Information

The following is a number key to show what items contain allergen ingredients, those without a number do not contain any of these:

CELERY 1, GLUTEN 2, CRUSTACEANS 3, EGGS 4, FISH 5, LUPIN 6, MILK 7, MOLLUSCS 8
MUSTARD 9, NUTS 10, PEANUTS 11, SEASAME SEEDS 12, SOYA 13, SULPHUR DIOXIDE 14.