

Hetland Hall Hotel



Sample Table d'Hôte Menu (2 courses - £19.95, 3 Courses - £24.95)

Soup of the day

Served with a crusty roll

Breaded crab and coriander cakes

Served with dressed leaves and sweet chilli dip

Warm black pudding and chorizo mixed leaf salad

Drizzled with French vinaigrette

Red wine poached pear

With red wine reduction, stilton and walnuts

Braised steak

Served on a bed of mashed potato, finished with a Diane sauce and roasted vegetables

Haggis, neeps and tattie tower

With whisky cream sauce

Fish pie

Topped with sliced herb new potatoes, gratin cheese served with mixed vegetables

Broccoli and cauliflower cheese

Baked in a parsley cheese sauce, served with sautéed potatoes and salad

Christmas pudding

Served with brandy sauce

Baked raspberry and white chocolate cheesecake

Served with berry compote

Sticky toffee pudding

Served with butterscotch sauce and vanilla ice cream

Trio of ice cream