



TORNACOILLE
hotel and restaurant

Sunday Lunch

3 courses £25 / 2 courses £20

Soup	Soup of the Day
Terrine	Ham Hock Terrine, Black Pudding, Compressed Apple, Mustard Emulsion
Goats Cheese	Creamed Goats Cheese, Pear Chutney, Beetroot, Pickled Shallots, Pine Nuts
Salmon	Inverlochy Smoked Salmon, Citrus Crab, Quails Eggs, Compressed Cucumber, Caviar, Corn Salsa

Roast Beef	Roast Sirloin of Beef, Beef Dripping Roasted Potatoes, Roasted Roots, Yorkshire Pudding, Beef Gravy
Pithivier	Roasted Mediterranean Vegetable Pithivier, Mozzarella Cheese, Basil Pesto, Fennel and Radish Salad, Pepper Purée
Cod Loin	Seared Loin of Cod, New Season Potatoes, Tenderstem Broccoli, Capers and Chive Butter Sauce
Chicken	Breast of Chicken, Thigh Stuffed with Spinach and Tarragon Mousse, Creamed Mashed Potato, Black Kale, Café au Lait

STP	Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream
Panna Cotta	Vanilla Panna Cotta, Oatmeal Tuille, Orange, Berries, Sorbet
Plum	Pink Peppercorn Roasted Plums, Toasted Brioche, Bay Anglaise, Ice Cream
Ices & Sorbets	Selection of Handmade Ice Cream & Sorbets
Scottish Cheeses	Oatcakes, Celery, Chutney, Grape

Coffee & Selection of Teas, Petit Fours	£3
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Liqueur Coffee, Petit Fours	£6
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Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS. IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU