



**TORNACOILLE**  
hotel and restaurant

## Sunday Lunch

**3 courses £25 / 2 courses £20**

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

---

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

---

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

---

<b>Coffee &amp; Selection of Teas, Petit Fours</b>	£3
--	----

<b>Liqueur Coffee, Petit Fours</b>	£6
------------------------------------	----

*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*