



SEAMILL HOUSE HOTEL FATHERS DAY MENU

SUNDAY 16TH JUNE 12:00 UNTIL 9:00

2 COURSES – £17.95

3 COURSES - £21.95

STARTERS

BLUE CHEESE AND WALNUT SALAD

With apple, endive, croutons and a creamy garlic dressing

“CULLEN SKINK”

Peat smoked haddock, leeks, potatoes and cream

SMOOTH CHICKEN LIVER PARFAIT

With granary toast and apple chutney

HAGGIS BON BONS

Clap-shot, pickled turnip and peppercorn jus

MUSHROOMS ON TOAST

Pan fried with garlic and tarragon. Finished with sherry, cream and parmesan

MAIN COURSES

ROAST SIRLOIN OF BEEF

Served with Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables and roast gravy

CHICKEN, HAM AND LEEK PIE

Whipped potatoes, roasted carrots and puff pastry

SLOW COOKED BEEF SHOULDER “CHILLI CON CARNE”

Steamed rice, flatbread and guacamole

PEA AND SHALLOT TORTELLINI'S

Parmesan cream, tarragon & toasted almonds

PAN FRIED FILLETS OF SALMON

Bombay potatoes, poppadoms and mango chutney

DESSERTS

WARM STICKY TOFFEE AND DATE PUDDING

Toffee sauce and tablet ice cream

DARK CHOCOLATE AND RASPBERRY TRIFLE

Chocolate brownie, chocolate custard, fresh raspberries and Chantilly cream

STRAWBERRY AND CLOTTED CREAM CHEESECAKE

Meringue, coulis and vanilla ice cream

SELECTION OF SCOTTISH CHEESES

Biscuits, grapes and an apple and ale chutney

If you require any allergen information, please speak to a member of our team