

Redstones Hotel

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£24.95 for 3 Courses



Homemade Soup of the day

with Crusty Bread

Chicken Liver Pate

with a Red Onion Marmalade & Toasted Brioche

Warm Goats Cheese and Herb Crust

with Parma ham and pesto dressing

Forrest Mushrooms

in a light Chardonnay & garlic sauce on toasted brioche, topped with smoked Cheddar cheese

Orkney Island Crab Cake

with Loch Duart salmon served on buttered spinach with parsley sauce

King Prawn Martini Cocktail

served with Loch Duart Smoked Salmon in a Martini Marie Rose

Grilled Scottish Sirloin Steak

with Spring Onions, Mash & Mushroom Madeira

Free Range Chicken Supreme

stuffed with a chorizo mousse on a bed of pancetta and roasted root vegetables

Duck Breast

with Sauté Potatoes, Savoy cabbage & Port Jus

Char grilled Darn of Scottish Salmon

With king prawn & spinach stuffing in a vermouth sauce

Wild Mushroom Risotto

with Rocket & Parmesan Shavings

Smoked Abroath Haddock Fillet

with roast peppers wrapped in a filo pastry filled with a capper herb sauce

Homemade Pavlova

with Fresh Perthshire Strawberries & Crème Chantilly

Warm Chocolate Tart

with chocolate sauce topped with coconut ice cream

Cheesecake of the Day

Hot Apple & Pear Crumble

with Vanilla Custard