



Festive Menu

GF* Dishes can be adapted to suit a GF Diet
If you require a GF diet, please advise when ordering your GF requirements,
as some dishes may require different preparation.....

Starters

Orkney Scallop Gratin with a Chorizo Breadcrumb Crust GF

*Hand Dived Scallops in a creamy white wine sauce,
topped with Chorizo Breadcrumb Crust*

£ 8. 50

Baked Orkney Crab Mac & Cheese

*Orkney Crab, Short Macaroni encased in a Creamy Light Orkney Cheese Sauce
Baked with a Parma Ham Base, and served on a bed of dressed rocket leaves*

£ 7. 75

Duo of Christmas Salmon GF

*Westray Smoked Salmon, Westray Hot Cured Salmon
Salad Garnish and a Creamy Dill & Shapinsay Beetroot Dip*

£ 7. 25

Orkney Winter Bon Bons

*Award Winning Black Pudding and Donaldson's Haggis encased
in a crispy batter served with a Pot of Creamy Scapa Whisky Sauce*

£ 8. 25

Deep Fried Christmas Cheese V

*Orkney Farmhouse in a Crisp Batter,
Served with side salad, and Redcurrant Jelly*

£ 6. 50

Stuffed Mushrooms GF V

Stuffed with a Stilton and Cream Cheese Filling, topped with Westray Wifey Breadcrumbs

£ 6. 95

Home Made Soups

Vegetable GF V

£ 3. 95

Cullen Skink GF

£ 6. 50

Main Course's

Roast Turkey & The Trimmings GF

Served with Oatmeal Stuffing, Kilted Sausages and a Pot of Cranberry Sauce

£ 13. 50

Festive Chicken GF

Chicken stuffed with Cranberry Farm Cheese

Wrapped in Flett's Streaky Bacon. served with a Pink Peppercorn Sauce

£ 15. 50

Orkney Lamb Hotpot GF

Local "Unigar Farm" Lamb and Winter Vegetables in a Rich Gravy with a Crisp Potato Topping

£ 14. 75

Soya Glazed Salmon GF

Orkney Salmon fillet, baked in the Aga with a Soya, Garlic and Herb Glaze

£ 14. 50

Trio of Orkney Seafood GF

Fresh fillet of Salmon, Medallions of Westray Haddock

And Hand Dived Scallops, pan fried in a creamy Drambuie Sauce

£ 18. 95

Smoked Haddock & Prawn Crepes

Smoked Haddock and Prawns in a Creamy Parsley Sauce

encased in 2 Savoury Crepes

£ 14. 95

Hand Dived Orkney Scallops GF

Wrapped in Parma Ham, baked in the Aga and served with a Honey & Mustard Dressing

OR

Sautéed and served on a Bed of Leeks with Lemon and Chilli infused Orkney Butter

£ 21. 95

All our fresh fish is available lightly grilled or poached if preferred

Vegetarian

Individual Nut Roast	£ 12.95
Home-made Vegetable Curry GF	£ 11.95
Macaroni Cheese GF	£ 11.95
Aubergine & Walnut Bake	£ 12.50
Vegetable Lasagne	£ 12.95

Prime "Orkney" Aberdeen Angus Beef

Orkney Prime "Aberdeen Angus" 8oz Rib-Eye Steak	£ 18.95
Orkney Prime "Aberdeen Angus" 8oz Sirloin Steak	£ 21.95
Orkney Prime "Aberdeen Angus" 8oz Fillet Steak	£ 24.50

Add a garnish of Mushrooms, Onion Rings & Tomatoes for £ 1.95

Specialty Sauces GF

Highland Park Whisky Sauce - Creamy Roquefort Cheese – Brandy & Cracked Black Pepper

£ 3.95

"Ultimate" Surf and Turf GF

6oz Prime "Aberdeen Angus" Fillet Steak with your choice of

Peedie Pot of Crab & Scallop Gratin

OR

3 Hand Dived Scallops sautéed in Garlic Butter

£ 29.95

Anyone for Afters.....all Home-made

**Sticky Toffee Pudding with a Warm Cinnamon & Toffee Sauce
Served with a Scoop of Orkney Vanilla Ice Cream**

Trio of Sorbets GF
Raspberry, Lemon & Mango

Winter Berry Eton Mess GF
Crushed Meringue, Whipped Cream, Winter Berries, Strawberry Syrup

Orkney Fudge Cheesecake
Served with a Chocolate Dipped Strawberry

Lemon Crème Tart with Fresh Raspberries GF
Served with a scoop of Lemon Sorbet

All £ 6. 25

Coffee & Warm Homemade Mince Pie

£ 2. 25

CHRISTMAS SPECIAL COFFEES - £ 5. 95

Cinnamon - Chocolate Orange - Fruit & Nut

Served with Peedie Home-made Shortbread