

GLENFINNAN HOUSE HOTEL

DINNER MENU

SMALL NIBBLES

Basket of Breads, rapeseed oil, balsamic vinegar & dry roast almond dip - £4.50

Green Peppercorn Venison Salami & oatcakes - £4.50

Home Roast Almonds, smoked paprika & garlic - £3.50

Oak Smoked Mussels - £4.50

Mixed Olives - £3.50

STARTERS

Homemade Soup of the Day served with a bread roll & butter - £6

Seafood Chowder with mussels, monkfish, roast smoked salmon, bread roll-£8.50

Home Roast Smoked Salmon Salad with pea shoots, cucumber, fennel dressing, trout caviar - £9.50

Pan fried King Scallops in a garlic & parsley butter, bread roll – starter £11 or main £22

Homemade Venison Liver Pate, redcurrant compote, crisp Parma ham & Melba toast - £8.50

Chickpea, smoked paprika & red pepper Terrine, yellow pepper & root ginger sauce - £8

Glenfinnan House Hotel Sharing Platter for 2

Selection of our home smoked roast Salmon, cold smoked Salmon, smoked duck breast, smoked cheddar cheese served with side salad, bread & butter -£20

MAIN COURSES

MEAT

Roast Chicken Breast stuffed with chorizo, basil mash, green beans, tomato & herb dressing - £18.50

Char-grilled 45 day dry aged 10oz Rib Eye of Prime Scotch Beef, confit vine tomatoes, mushrooms, chips - £29

add a sauce - £2.50-cracked black pepper, red wine & onion gravy or garlic butter

Glenfinnan Estate Venison dish of the day (please see special board for details)

FISH

Pan Fried Fillet of Trout, green beans, parsley crushed potatoes, almond & caper butter - £19.50

Fresh Haddock Fillet in a light crisp batter, chips, minted crushed peas or salad, tartare sauce - £16.50

(gluten free option of Fish & Chips is available on request)

Monkfish Tagine with chickpeas, fennel & tomato served with charred lemon cous-cous- £22.50

VEGETARIAN/VEGAN

Baked Tomato & Mozzarella Gnocchi, rich tomato sauce, Grana Padano cheese - £15.50
Grilled black bean burger with gem lettuce, tomato, spiced tomato chutney, chips
(vegan)-£14.50
Vegetable Tagine with chickpeas, fennel & tomato served with charred lemon cous-cous
(vegan) -£15.50

(gluten free options are available throughout our menu & available upon request)

SIDES CAN BE ORDERED AT A CHARGE OF £4 EACH

Chips / Sweet Potato Fries / New Boiled Potatoes / Creamy Mashed Potatoes /

Special Fries (chips with smoked cheddar cheese, chives)

Battered Onion Rings / Roast Vegetables / Side Salad & house dressing

DESSERTS

Homemade Sticky Toffee Pudding, butterscotch sauce, vanilla ice-cream - £8
(gluten free option available)

Glenfinnan House trio of chocolate desserts - £8.50

Vanilla & Blackcurrant Iced Parfait, dark chocolate coulis, mixed berries (vegan) - £8

Selection of Mackie's Scottish Ice-Cream – £2 per scoop - choose from
Vanilla/Chocolate/Strawberry/Raspberry Ripple

Selection of Scottish Cheese & Arran Oaties - £10

CHILDRENS MENU

(Children are welcome to have some of our main dishes as a half portion)

Homemade Garlic Bread - £3

Soup of the Day with bread - £4.50

100% Scotch Beef Burger with cheese, chips - £8.50

Pasta with tomato sauce - £7.50

Pasta with grated cheese - £7.50

Battered Fresh Haddock, chips, peas - £8.50

Breaded Chicken Fillet, chips, corn - £8.50

Grilled Sausages, mash, beans - £8.50

CHILDRENS DESSERTS

Children's Sticky Toffee Pudding with ice-cream - £5

Strawberry Yoghurt - £2

Selection of Mackie's Ice-Cream - £2 per scoop – choose from
Vanilla/Strawberry/Chocolate/Raspberry Ripple
