



## Dinner Menu

These are just ideas and subject to seasonal availability. We like to cook from the best locally sourced seasonal produce.

We are very happy to tailor menus to suit you.

We normally only entertain one group of guests per evening so you can be sure of having the dining room to yourselves.

We can offer a choice of 2 starters and two deserts, but would appreciate a single choice of mains if at all possible... catering for small numbers becomes impractical if guests all choose something different... we hope you understand. We dream of one day opening our own wee restaurant, but in the mean time we must be practical!

2 Courses with tea/coffee from £20

3 courses with tea/ coffee from £25

## Starters

Chilled melon and prawn salad with a lime yogurt dressing

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Gin and tonic sorbet

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Mixed green leaf salad, feta and walnuts with balsamic dressing

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Baked Camembert with cranberry relish and walnut bread

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Roasted field mushrooms stuffed with garlic, goat's cheese and pesto

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Mozzarella, rocket and sundried tomato ciabatta

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Smoked mackerel pâté with red onion relish & oatcakes

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Seasonal soups:

Cullen skink with crusty brown bread

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Roasted butternut squash & chilli

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Minted pea

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Minestrone with cheese toasts

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Spiced parsnip

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## Mains

Local venison sausage & tomato casserole with sweet potato mash & peas

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Chicken breast in a pepper and whisky cream sauce with glazed carrots, broccoli and roast potatoes

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Steak & mushrooms stewed in ale topped with Stilton pastry & seasonal veg

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Penne pasta with chorizo & roasted Mediterranean vegetables

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Creamy smoked haddock risotto with Parmesan crisps

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Pan fried salmon fillet in lemon butter with lemon & coriander couscous & green beans

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Grilled Greek pork steaks with spicy potato wedges & steamed vegetables

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Pork in a smoked paprika and sour cream sauce with savoury rice

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Slow baked ham with creamed leeks, orange scented carrots & chunky chips

## Desserts

Red berry sundae with Amoretti

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Caramelised bananas with vanilla ice cream & salted caramel sauce

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Lemon posset with orange shortbread

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Ginger and pear sponge with fresh vanilla custard

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Dark chocolate mousse

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Warm balsamic strawberries with Greek yogurt

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Espresso chocolate brownies with whipped cream

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Apple & cinnamon crumble with cream or ice cream

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Hazelnut meringue roulade

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Carrot cake with mascarpone frosting

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The Hawthorns, Mey, Thurso, Caithness. KW14 8XH  
07934 181697 or 01847 851710