

# CASTLE CAMPBELL HOTEL & RESTAURANT

## SAMPLE DINNER MENU

2 Courses £15.00  
3 courses £18.00

Sauté mushrooms with creamy garlic & cheese sauce

Smoked fish pate with warm oatcakes

Chicken, leek & rice soup

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Baked fillet of salmon with Hollandaise & watercress

Slow cooked lamb steak with red wine, Rosemary & garlic

Roast red pepper & goats cheese tart with mixed leaf salad

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Homemade sticky toffee pudding with Mackies Traditional Ice-cream

Homemade Key lime pie

Apple & sultana oaty crumble & custard

# CASTLE CAMPBELL HOTEL & RESTAURANT

## SAMPLE DINNER MENU

2 Courses £18.00

3 courses £21.00

Grilled beef tomato & Buffalo mozzarella with balsamic vinaigrette

Prawn & Avocado salad with our own Marie Rose sauce

Carrot & Coriander soup

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Pan fried chicken fillet with sauté potatoes, spinach & cheese sauce

Grilled fillet of halibut with garlic mash, roast cherry tomatoes & salsa Verdi

Roast vegetable & pine nut lasagne with Isle of Mull cheese sauce

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Steamed ginger & syrup sponge with vanilla custard

Fresh Banoffee trifle

Warm chocolate fudge cake & Mackie's Traditional Ice-cream

# CASTLE CAMPBELL HOTEL & RESTAURANT

## SAMPLE DINNER MENU

2 Courses £18.00  
3 courses £21.00

Chicken liver & port pate with toasted granary bread

Warm kiln roast salmon with Chile crème fraiche

Roast pepper & tomato soup

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Roast rib eye or beef with Yorkshire pudding & shallot gravy

Grilled organic Shetland sea trout with smoked bacon, tomato & Rosemary

Mixed wild mushrooms pan fried with pesto & cream fraiche served with herb rice

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Steamed chocolate sponge with white chocolate custard

Warm almond tart & ice-cream

Raspberry & fresh cream Pavlova