

Bealach House Dinner Menu

Stornoway Black Pudding and Fried Apple Stack with a Coarse
Grain Mustard Sauce

Or

Cullen Skink - A Traditional Smoked Haddock and Potato Soup

Or

Galia Melon with Gooseberry Sorbet and Stem Ginger

Served with the Homemade Bread of the Day

Roast Breast of Guinea Fowl and Confit Leg with a Creamy
Mushroom Sauce

Or

Pan fried Halibut with a Creamy Prawn and Pernod Sauce

Or

Mushroom and Nut Pate wrapped in Pastry with a
Redcurrant and Lemon Sauce

Served with a selection of fresh Vegetables

Double Baked Vanilla Soufflé with Plums Poached in Red Wine

Or

Warm Apple Tart with Blackberry Ice Cream

Or

Vanilla Ice Cream with Hot Toffee Sauce

Or

Selection of Cheese with Biscuits and Homemade Chutney

Tea or Coffee with Sweet Things!