

The Royal Hotel

Sunday Lunch Menu

Starters:

Chef's Cod Fish Fingers

Served with Dressed Salad and Sweet Chilli Sauce

~

Chicken Liver Pate

Served with Homemade Bread and Chutney

~

Traditional Cullen Skink

~

Marinated Artichoke Tart

*Topped with Red Onion and Parmesan Cheese,
Set on Pesto Dressed Leaves*

Main Courses:

Prime Scottish Sirloin of Beef and Yorkshire Pudding

*Carved from the Trolley, with Roast Potatoes and
Seasonal Vegetables*

~

Pan Fried Sea Bass Fillet

*Sat on Roast Vegetables, Served with Lemon Butter Sauce
and New Potatoes*

~

Roast Chicken Breast

*Cooked in Wild Mushroom and Thyme Sauce,
Served with Dauphinoise Potatoes and Braised Leeks*

~

Tomato Penne Ragout

Topped with Parmesan Cheese and Homemade Pesto



Desserts to be ordered from Dessert Menu

Two Courses £17.50

Three Courses £22.50