

VEGETARIAN

HOMEMADE MACARONI CHEESE WITH GARLIC BREAD
£9.50

ROASTED VEGETABLE PANCAKE
TOMATO & TARRAGON SAUCE
GLAZED WITH SMOKED CHEDDAR
£10.50

GOATS CHEESE & RED ONION MARMALADE FILO TART
SPICED COUS-COUS WITH A SWEET CHILLI DRESSING
£10.95

ALL SERVED WITH FRESH VEGETABLES,
POTATOES OR CHIPS

DESSERTS

HOT CHOCOLATE FUDGE CAKE
CARAMEL SHORTBREAD ICECREAM
£4.65

DUO OF FRUIT SORBETS WITH A BRANDY SNAP BASKET
£4.50

BUTTER SCOTCH PROFITEROLES
OR
CHOCOLATE PROFITEROLES
VANILLA ICE CREAM
£4.65

DUO OF CREAM OF GALLOWAY ICE CREAM
£4.50

WHITE CHOCOLATE & RASPBERRY ROULADE
£4.50

SELECTION OF FINE CHEESES WITH BISCUITS
£7.50

HOMEMADE LEMON CHEESECAKE
HONEYCOMBE ICE CREAM
£4.85

WARM CHRISTMAS PUDDING
BRANDY SAUCE WITH PRUNE & RAISIN CHUTNEY
£4.50

HOMEMADE STICKY TOFFEE PUDDING
VANILLA CREAM & BUTTERSCOTCH SAUCE
£4.95

Tigh Na Mara hotel



Festive A La Carte Menu 6-9pm



Available from 1st until 30th
December 2011

(Sunday until Thursday, due to party nights)

Also available on Friday 2nd December,
Friday 23rd & Saturday 24th.

Restaurant Closed Christmas, Boxing
& New Years Day

Call Reservations

01776 830 210

www.tighnamarahotel.co.uk

www.lucebaysselfcatering.co.uk

Tigh Na Mara

TO START

HOMEMADE SOUP OF THE DAY

FRESHLY BAKED ROLL

£3.85

CHEF'S HOMEMADE PATÉ

OATCAKES & REDCURRANT JELLY

£5.95

NORWEGIAN PRAWNS

MARIE ROSE SAUCE WITH BROWN BREAD

£6.25

SMOKED HADDOCK FILO PARCEL

CHABLIS & DILL CREAM

£6.25

SLICES OF HONEYDEW MELON

STRAWBERRIES & PINK CHAMPAGNE SORBET

£5.75

DEEP FRIED CAMEMBERT IN A BEER BATTER

CRANBERRY RELISH

£5.95

FILO BASKET OF MUSHROOMS, SMOKED BACON & CHICKEN

GARLIC & HERB CREAM

£5.95

GRILLED GOATS CHEESE WRAPPED IN PROSCUITTO

RED ONION MARMALADE & TOSSED SALAD

£5.95

(AVAILABLE WITHOUT PROSCUITTO (V))

THERE IS A SLIGHT POSSIBILITY THAT NUT TRACES MAY BE FOUND IN ANY MENU ITEM.
WE ADVISE YOU TO SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR
INTOLERANCES. ALSO BEWARE OF SMALL LEAD PELLETS FROM OUR GAME ITEMS.

MAIN COURSES

ROAST GALLOWAY TURKEY

PIG IN BLANKET, CHESTNUT STUFFING & BREAD SAUCE

£12.95

SUPREME OF CHICKEN STUFFED WITH HAGGIS

DRAMBUIE SAUCE

£12.50

POACHED FILLET OF ORKNEY SALMON

CHABLIS CREAM & KING PRAWNS

£12.50

PAN SEARED GRESSINGHAM DUCK

BUTTERNUT SQUASH

PLUM GLAZE

£14.50

LOIN OF BORDER LAMB

LYONNAISE POTATOES

REDCURRANT GLAZE

£13.95

DUO OF PHEASANT & PIGEON BREAST

STORNAWAY BLACK PUDDING

ARRAN MUSTARD CREAM

£12.95

OLD FAVOURITES

HOMEMADE STEAKPIE

BRAISED BEEF IN A RICH GRAVY WITH PUFF PASTRY LID

£9.95

LASAGNE

GARLIC BREAD & SEASONAL SALAD

£9.50

SLOW ROASTED SIRLOIN OF BEEF

YORKSHIRE PUDDING

TRADITIONAL GRAVY

£12.50

BEER BATTERED COD FILLET

TARTARE SAUCE, SEASONAL SALAD

£9.95

BREADED WHITBY SCAMPI

TARTARE SAUCE, SEASONAL SALAD

£10.50

TO FOLLOW

FROM THE CHAR GRILL

CHAR GRILLED PRIME SCOTCH SIRLOIN STEAK 8oz

HOMEMADE ONION RINGS, TOMATO AND MUSHROOMS

£17.95

CHAR GRILLED PRIME SCOTCH FILLET STEAK 8oz

HOMEMADE ONION RINGS, TOMATO AND MUSHROOMS

£21.95

STEAK SAUCES

WHISKY, DRAMBUIE CREAM OR PEPPERCORN

£2.50

MIXED GRILL

RUMP STEAK, SAUSAGE, BACON, LAMB CHOP,

STORNAWAY BLACK PUDDING,

HOMEMADE ONION RINGS, FRIED EGG, MUSHROOMS & TOMATO

£12.95