

# MOTHER'S DAY AT THE CAMERON GRILL

TWO COURSES | £55  
THREE COURSES | £65

## TO START

TOMATO & BASIL SOUP

WESTERROSS SALMON SMOKED OVER WHISKY BARRELS *Dill Cream, Rye Bread*

ISLE OF MULL CHEDDAR CHEESE SOUFFLE

TARTARE OF BEEF FILLET *Egg Yolk, Sourdough Crackers*

COCKTAIL OF LOCH FYNE CRAB & SHRIMP *Avocado, Tomato, Baby Gem Lettuce*

## TO CONTINUE

### BEEF WELLINGTON TO SHARE

SERVED WITH RED WINE JUS & 2 SIDES OF YOUR CHOICE  
10 SUPPLEMENT PER PERSON

### ROAST OF THE DAY

SERVED WITH SEASONAL VEG, YORKSHIRE PUDDING, RED WINE JUS

### LEMON SOLE MEUNIÈRE

SERVED WITH GREEN BEANS, CONFIT SHALLOTS, LEMON & GARLIC DRESSING

RIGATONI ALLA VODKA

PAN SEARED SALMON *Served with Charred Tenderstem Broccoli, Crushed Potatoes*

HARISSA MARINATED CHICKEN BREAST *Chargrilled Broccoli*

THE GRILL BURGER *Topped with Smoked Duck Breast, Brie, Black Garlic Mayo Served with Fries*

PITHIVIER *Wild Mushrooms, Ricotta & Artichoke*

## ON THE SIDE

WILD MUSHROOM FRICASSEE 6

DUCK FAT RATTE POTATOES 6

CREAMED GARLIC HISPI CABBAGE 6

SEASONED FRIES 6

MAPLE GLAZED CHANTENAY CARROTS 6

## FOR AFTER

DARK CHOCOLATE MINT TART

CAMERON CHOCOLATE, CARAMEL AND WHISKY SUNDAE

BAKED VANILLA CREAM, SPICED CLEMENTINES *Warm Madelines*

SELECTION OF ARTISAN SCOTTISH CHEESES *Oatcakes, Quince*

*Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.*

*Please note a discretionary service charge of 12.5% has been added to your bill*