

The Royal Hotel, Cromarty

Be My Valentine...

*Available on Friday 13th, Saturday 14th &
Sunday 15th February
Complimentary glass of Prosecco on arrival!*

“Ruby Red Pepper & Cherry Tomato Soup”

With sweet chilli crème fraiche, herb croutons and Cromarty Bakery bread.

“Cupid’s Arrow”

Flaked smoked roasted salmon, smoked mackerel and prawns bound in a watercress mayonnaise, served with local oat biscuits and herb butter.

“Lettuce Alone Goats Cheese” (v)

Mixed leaves topped with crumbled goats cheese, sun blush tomatoes, grapes & walnuts and drizzled with honey & red onion dressing.

“Sealed with a Kiss”

Fraser Bros black pudding bonbons resting on apple & leek mash and topped with fennel & dill cream and parsnip crisps.

“Hands Across the Sea”

A sea broth of mussels, salmon and monkfish with saffron, tomato and asparagus.

“Strip for Me And I’ll Strip for You”

Striploin of Black Isle beef, caramelized shallots, white pudding fritters, roast potatoes and a panache of vegetables with pan roast gravy.

“The Vibrant Vegetarian” (v)

A shortcrust pastry tartlette case filled with creamed courgettes & leeks, topped with a spicy tomato fondue, served with vegetables & potatoes.

The Royal “Heartbreak Hotel” Chicken

Chicken breast enveloped with fresh mango, wrapped in parma ham, served with crushed potatoes, sweetheart cabbage with chorizo and a tarragon & white wine sauce.

The Sharing Platter

Dark chocolate brownie, white chocolate mousse, Chocolate dipped strawberries, Mackies ice cream and a peach, passionfruit & vodka shot.

“Sealed at the Sutors”

Homemade warm marmalade pudding, orange anglaise & pistachio cream.

“Bonnie & Clyde’s Cheeses”

A trio of Scottish cheeses, served with celery, grapes, crackers & chutney

Two courses : £20.95 Three courses : £25.95

Reservations required – 01381 600217