



## Meal for your Room Menu

You may not feel like going out to eat, or you may have struggled to get booked somewhere. As an alternative our chef Kirsty can make a delicious meal using the finest local ingredients.

We'll leave the meal in your room and you just pop the main course (and possibly pudding) into the microwave. To order, e mail [jane@beaulystation.co.uk](mailto:jane@beaulystation.co.uk) or call 07900 917142.

### Starters

Cauliflower cheese soup (v/gf)

Cream of leek and potato soup (v/gf) (vegan on request)

Ham Hock Terrine

Duo of hot and cold smoked salmon (gf)

all served with fresh bread or a roll (gf on request)

### Mains

Traditional Scottish stovies (gf)

Haggis, neeps and tatties (v on request)

Lasagne (v/vg/gf on request)

Venison Stew

Charcuterie board of locally cured and smoked meats

### Desserts

Crème Brulee (v/gf)

Chocolate mousse (v/gf)

Sticky toffee pudding (can be served with ice cream) (v)

Black isle dairy ice cream selection (v/gf)

Scottish berries (in season) with Black Isle Dairy ice cream or yoghurt (v/gf)

### Cheese

Selection of 3 Highland Cheeses served with chutney and oatcakes (v) (vg/gf on request)

**2 courses £18, 3 courses £24, 4 courses £30 (add £10 to include a bottle of wine). Other drinks are available – price list on request.**