Ramnee Hotel & Restaurant

Starter

Minestrone soup (GFO, V, Vg)
Served with Warm roll

Prawn and Crayfish cocktail (GFO)
Bloody marie sauce, baby gem, croutons & lemon

Confit duck terrine (GFO)
Morrello cherry chutney & oatcakes

Mains

Ballantine of turkey (GF)
Sage & onion stuffing, Duck fat potatoes, pigs in blankets, seasonal veg & jus

Seared fillet of cod (GF)
Fondant Potato, wilted greens, mussel & curry sauce

Braised shin of beef (GF)
Horseradish Mash, Bordelaise sauce & Seasonal veg

Rosemary & thyme Quorn Roast (V)
Crispy potatoes, Seasonal veg, Sage & onion stuffing

Desserts

Spiced Toffee pudding (V)
Rum toffee sauce, vanilla ice cream

Glazed lemon tart (V)
Raspberry Sorbet

Selection of Scottish cheeses (GFO)
Grapes, Celery & biscuits

2 Course £29.95
3 Course £36.95

Food Allergies & Intolerances: *Should you have any concerns about a food allergy or intolerance, please speak to a member of staff before you order your food or drink. Menu may be subject to change without notice*