

# Highland Steakhouse

Established 1974

## SET MENU

### STARTERS

Choose one from the following

MINESTRONE SOUP, TOASTED BREAD

CHICKEN LIVER PATE, ONION MARMALADE & TOASTED BREAD

GARLIC MUSHROOMS, WHITE WINE & CREAM SAUCE

PRAWN COCKTAIL, OVER CRISP LETTUCE, TOPPED WITH MARY ROSE SAUCE

SMOKED SALMON WITH CRAYFISH, BUTTERED BROWN BREAD (SUPPLEMENT £3.95)

TEMPURA KING PRAWNS, SWEET CHILLI DIPPING SAUCE (SUPPLEMENT £3.95)

CHICKPEA HOUMMUS, PINE NUTS, TOASTED FLAT BREAD

### MAINS

Choose one from the following

BRAISED MEDITERANEAN LAMB SHANK, RED WINE GRAVY

ROASTED SALMON FILLET, CREAMY WHITE WINE AND TARRAGON SAUCE

CHICKEN A LA CREME. WHITE WINE, MUSHROOM & CREAM SAUCE

BEET STIFADO, RED WINE, ONIONS & MEDITERRANEAN HERBS & SPICES

BEETROOT & BUTTER-NUT SQUASH WELLINGTON BUTTERNUT SQUASH IN A SWEET AND SHARP BALSAMIC CHUTNEY, WRAPPED IN A GOLDEN BAKED PUFF PASTRY LATTICE

32 DAY AGED SIRLOIN STEAK, FLAT MUSHROOM, CHERRY TOMATO, CHIPS (£7 SUPPLEMENT)

32 DAY AGED RIBEYE STEAK, FLAT MUSHROOM, CHERRY TOMATO, CHIPS (£10 SUPPLEMENT)

### SERVED WITH

Seasonal vegetables and potatoes of the day (unless otherwise stated)

### DESSERTS

Finish with a choice of desserts of the day

### 3 COURSES