



SEAMILL HYDRO
HOTEL AND RESORT

DINNER BED & BREAKFAST MENU

STARTERS

Soup of the day

Honey & thyme oven roasted goat's cheese
served with a red onion chutney, mixed leaf salad & crisp bread (V)

Chicken liver parfait served with isle of Arran oatcakes,
redcurrant & orange jelly, mixed herb salad & mustard dressing

Platter of seasonal fruits
served with a passion fruit coulis & cassis sorbet (V+)

MAIN COURSES

Oven roasted breast of chicken coated in panko breadcrumbs filled with a basil pesto cream cheese
served with buttered green beans & crispy sautéed potatoes

Mixed seafood thermidor glazed with a mature Arran smoked cheddar
served with rice pilaf & wilted baby leaf spinach

Pan fried escalope's of pork fillet served on a roast vine tomato & basil linguine
topped with parmesan shavings & olive oil

Bombay spiced Butter nut squash spring rolls
served with curried lentils & charred chicory leaves (V+)

DESSERT

Warm sticky toffee pudding
with caramel sauce & vanilla ice cream

Meringue nest filled with a mixed berry compote,
vanilla cream & fresh mint

Trio of Woody's ice cream

Trio of Ayrshire & Arran cheeses
served with grapes, celery, and apple & cheese biscuits

All Desserts are vegetarian, please ask your server for Vegan options.
Soup of the day is often Vegan and Vegetarian, please check when ordering.
Please check with your server if you have any allergies or special dietary requirements.