



## A LA CARTE MENU

### DINNER MENU INCLUDED IN YOUR ROOM RATE

#### STARTERS

Soup of the day

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

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

Platter of seasonal fruits served with a passion fruit coulis and 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 and crispy sautéed potatoes

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

Pan fried escalopes of pork fillet served on a roast vine tomato and basil linguine topped with parmesan shavings and olive oil

Bombay spiced butternut squash spring rolls served with curried lentils and charred chicory leaves (V+)

#### DESSERT

Warm sticky toffee pudding with caramel sauce and vanilla ice cream

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

Trio of Woody's ice cream

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

All desserts are vegetarian other than cheese, 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.

#### STARTERS

Moules Mariniere steamed in a white wine, garlic and spring onion cream sauce served with a toasted garlic baguette

Cullen Skink - traditional Scottish smoked haddock, bacon, potato and leek soup served with crusty bread

Sautéed wild mushrooms with Ayrshire black pudding served on top of chargrilled brioche finished with crisp endive and warm fried duck egg

Seared king scallops topped with a chorizo butter, wilted baby leaf spinach, garlic crumb, roasted tomatoes and crispy capers

Potted Ayrshire ham hough accompanied with pickled vegetables, chargrilled onion bread and a light mixed herb salad

Smoked haddock and leek scotch egg on a garden pea veloute with streaky Ayrshire bacon, crisp pea shoots and olive oil

Goats cheese and beetroot terrine with asparagus shavings, an apple and celeriac slaw, toasted mini bagel and crisp red chard

#### MAIN COURSES

Grilled fillet of hake wrapped in Ayrshire bacon served with Lyonnaise potatoes and a light spring vegetable broth

Orangery mixed grill of grilled lamb chop, medallion of beef sirloin, chicken breast fillet, Ayrshire pork sausage and fried hens egg, served with twice cooked potato wedges, vine tomatoes and field mushroom

Seared fillets of seabass on a crisp cos lettuce and chargrilled asparagus salad with sautéed potatoes, finished with a bacon and truffle mayonnaise

Oven roasted Barnsley lamb chop with wilted rainbow chard, minted baby potatoes and a rich red wine and parsley jus

Grilled fillet of salmon served with an Atlantic prawn and leek fishcake, braised little gem lettuce and an Arran mustard butter sauce

Pan fried fillet of cod accompanied with a rich button mushroom and tarragon cream sauce, tender stem broccoli and crushed baby potatoes

#### SUPPLEMENT

£2.95

£2.95

£2.95

£4.95

£2.95

£2.95

£2.95

#### SUPPLEMENT

£4.95

£6.95

£4.95

£5.95

£4.95

£4.95

#### STEAKS

Served with seared plum tomatoes, button mushrooms, fried onions and fries

10oz Buccleuch beef ribeye steak

8oz fillet steak

Our steaks can be served with the following sauces and accompaniments:

Peppercorn, Blue cheese, Diane, Béarnaise or Garlic butter

Tiger prawns sautéed in garlic butter

#### SIDES

French Fries: plain/Cajun/truffle and parmesan £3.25

Battered onion rings £3.25

House salad £4.25

Toasted garlic bread £3.25

Garlic bread with mozzarella £3.75

Market vegetables and potatoes £3.95

#### SWEETS

Chocolate dipping platter, warm chocolate dip accompanied with homemade marshmallows, mini doughnuts and fresh strawberries. Perfect for sharing!

Homemade cheesecake  
(Please ask your server for today's flavour)

Lightly spiced warm apple crumble served with crème anglaise and vanilla ice cream

Vanilla pannacotta served with raspberry jelly, meringue shards and fresh berries

Chilled lemon tart topped with Italian meringue served with raspberries, blueberries and a mixed berry coulis

Scottish cranachan ice cream coupe, served with fresh raspberries, honey, toasted oats, whisky syrup and vanilla ice cream

Eton mess coupe with fresh strawberries, strawberry coulis, cream, crushed meringue and strawberry ice cream

Peanut butter coupe, peanut butter, chocolate sauce, fresh cream with chocolate and peanut butter ice cream

#### SUPPLEMENT

£9.95

£12.95

£1.95

£4.95

#### SUPPLEMENT

£1.95

£1.95

£1.95

£1.95

£1.95

£2.95

£2.95

£2.95



You can choose to eat exclusively from the dinner menu which is included in your room rate or choose any course from the a' la carte menu, for which the indicated supplements are charged.

You can also add a range of side orders to your meal.

We also have a range of vegetarian, vegan and gluten free alternatives which are available on request.

WE GUARANTEE THAT YOU WILL ALWAYS GET THE VERY BEST RATE AVAILABLE WHEN YOU BOOK DIRECT ON OUR WEBSITE.

BOOK YOUR NEXT STAY AT

[WWW.SEAMILLHYDRO.CO.UK/BOOK-DIRECT](http://WWW.SEAMILLHYDRO.CO.UK/BOOK-DIRECT)

BEST RATE  
FREE CANCELLATIONS  
FREE AMENDMENTS

OUR BOOK DIRECT GUARANTEE APPLIES TO THE TIME AT WHICH YOUR RESERVATION IS MADE. AS RATES ARE DYNAMIC AND FLUCTUATE OVER TIME IT IS POSSIBLE A LOWER RATE WILL BE AVAILABLE AFTER YOUR BOOKING IS MADE, IT IS HOWEVER MUCH MORE LIKELY FOR PRICES TO GO UP.

WE GUARANTEE AT THE TIME A BOOKING IS MADE THERE IS NOWHERE CHEAPER THAN OUR WEBSITE. FREE CANCELLATIONS AND AMENDMENTS SUBJECT TO OUR CANCELLATIONS POLICY.

**DINNER MENU**

For any special dietary or allergen advice please speak with a member of our team.



SEAMILL HYDRO  
HOTEL AND RESORT