

CONTRAST BRASSERIE

Sunday Lunch Menu 18/11/2020-01/12/2020

Two courses - £17.95 // Three courses - £21.95

To Start...

Soup of the Day

Moules du Jour (GF)

Parsley Chickpeas Pannelle, Baba Ghannouj, Preserved Lemon Dressing (GF)(V)(VG)

Smoked Harissa Mackerel, Purple Potato & Whole Grain Mustard Salad, Rapeseed Creme Fraiche (GF)

Chicken & Chorizo Bon Bons, Sriracha Satay Mayo, Julienne Carrot Salad

To Follow...

Roast sirloin of beef, homemade Yorkshire pudding, cauliflower cheese, roast potatoes, maple glazed vegetables and Black Isle blonde gravy (£3.50 supplement)

Grilled Marinated Halloumi, Passion Fruit & Walnuts Couscous, Pomegranate Molasses Dressing (V)

Catch of the Day, Served With Kohlrabi & Turnip Remoulade, Sauteed Rainbow Chard, Spicy Barley Salad

BBQ Braised Beef Short Ribs, Garlic Pak Choi, Roasted Apples & Potatoes, Bajan Hot Sauce

Coconut & Chilli Hake Fillet, Juniper Sweet Potato Puree, Fried Thai Rice Cake, Spring Onion Salad

Blueberry Chicken Fillet, Citrus Colcannon Mash Potato, Braised Spiced Red Cabbage, Blueberry Jus (GF)

Chargrilled 7oz highland rump steak, with hand cut chips, slow roasted tomato & tobacco onions
(£3.50 supplement)

Moules Frites, Shetland Mussels served with Hand cut Fries

sauces £1.75: whisky & mushroom; garlic butter, blue cheese, peppercorn

To Finish...

The Contrast cheeseboard, local cheese selection with fresh pear, quince jam & homemade oatcakes (£2.00 supplement)

Conference Pear, White Chocolate & Blueberry Verrine (GF)

Apple Tart with Frangipane, Apple & Cardamom Sorbet

Selection of homemade sorbets & ice cream

our kitchen contains nuts, please advise of allergies.

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