

# Aultbea Hotel

## SPECIALS

*Loch Ewe Langoustines with homemade MariRose sauce and mayonnaise*

*4 pieces £10.00*

*8 pieces £20.00*

*12 pieces £30.00*

*Half grilled lobster with garlic Thyme butter - caught this morning into the little Loch Broom !!!!*

*540 gr £26.50 only 2 portions available*

*360 gr £17.50 only 2 portions available*

## Starters

*Whole cut vegetables bouillon served with homemade bread £7.00*

*Haggis Pakoras,  
On a bed of seasoned kale and mash potato and dressed with a whiskey cream £8.00*

*King Scallops from Shetland,  
With a celeriac puree, and green pesto & lemon oil £10.00*

*Fresh Mussels,  
Cooked in a tarragon white wine cream with fresh garlic and spring onions £10.00*

## Mains

*Pan fried John Dory, or Halibut  
Cooked in a fresh tomato and caper garlic sauce with fresh spring onions,  
Served with a side of vegetables & new potatoes £18.00*

*Ragout of Turbot,  
With fresh green peas, asparagus, spinach and parma ham served with a light stock,  
And roasted new potatoes. £20.00*

*Pan fried Sea bass  
Served on a mixed vegetable bed with garlic and lemon butter £15.00*

*Baked Salmon,  
Cooked in a red pesto & butter sauce served with vegetables and new potatoes £17.00*