

# DECEMBER SATURDAY LUNCH MENU

## While you wait

**Portuguese Bread** 3.75

**Marinated Olives** 4.00

**Chorizo** 4.55

## Starters

### Soup of the Day (v)

Chef's soup with ciabatta

### The Butchers Arms Fishcake

Our famously tasty fishcake made with salmon, smoked haddock, cod, haddock, prawns served with a delicious wholegrain mustard sauce, mixed dressed salad and topped with parmesan crisp *(3.00 extra)*

### Duo of Salmon

UIG Lodge Isle of Lewis Smoked salmon, salmon mousse, Keta caviar in a light dill horseradish soft cheese, pickled cucumber and seasoned crispy toast *(6.50 extra)*

### Homemade Chicken Liver Pate

Coated with an orange butter served with mixed salad, beetroot chutney, pickled granny smith apple, orange segment, coulis and ciabatta toast

### Deep fried Brie (v)

Coated with crispy Panko breadcrumbs, mixed salad and cranberry sauce

### Salt and Pepper Squid

Lemon and garlic aioli

### Smoked Chestnut Mushrooms en Croute (v)

Creamy smoked mushrooms, brioche toast, rocket, poached hen's egg

## Mains

### Sea Bass and Prawns

Asian mixed cabbage and samphire with a light curry sauce, sauteed new potatoes and seasonal vegetables

### Chanfana

Succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa, new potatoes and seasonal vegetables

### 10oz Ribeye Steak au Poivre

Dried aged served with portobello mushroom, confit tomato, peppercorn sauce, mixed salad and chips *(12.50 extra)*

### Arroz de Marisco

Delightful combination of saucy seafood rice with prawns, mussels and calamari with coriander

### Madeira Chicken

Chicken supreme with a mushroom and madeira sauce, dauphinoise potatoes and seasonal vegetables

### Saddle of Venison

Bed of red cabbage with dauphinoise potatoes, a rich venison jus and seasonal vegetables

### Butternut Squash and Ricotta Ravioli (v)

Roasted butternut squash, parmesan, pumpkin seeds with butternut squash filling and a cream and butter sauce topped with crispy sage

## Side Orders

Truffle and parmesan chips 5.65

Green beans with roasted almonds 4.55

Creamy spinach 5.15

Chips 4.55

Sautéed garlic new potatoes 4.55

Seasonal vegetables 4.55

## Three courses 36.50 (Three courses only available)

The a la carte menu is also available should you require only one or two courses

If you have any allergies or dietary requirements, please inform the person who takes your order or any member of staff.  
We can adapt most of our dishes and will do our best to accommodate all requests. Our products may contain nuts or traces of nuts  
All menus subject to change