



# KILLIN HOTEL

RIVERVIEW RESTAURANT

## STARTERS

SCOTTISH SMOKED SALMON AND ROCKET SALAD  
WITH AVOCADO SALSA

RIOJA SOUP  
POTATO, CHORIZO, ROASTED PEPPERS AND SMOKED PAPRIKA,

CHEF'S OWN HAND BATTERED BRIE PARCELS  
SERVED WITH A FRESH LEAF SALAD AND CRANBERRY SAUCE (V)

## MAIN COURSE

TRADITIONAL ROAST SIRLOIN OF SCOTTISH BEEF  
WITH ALL THE TRIMMINGS

CHEF'S OWN ROAST OF THE DAY  
CHEF'S CHOICE OF MEAT WITH ALL THE TRIMMINGS

OVEN BAKED VEGETABLE TAGLIATELLE  
OVEN BAKED PEPPERS, AUBERGINE AND BROCCOLI WITH TAGLIATELLE PASTA AND NEAPOLITAN SAUCE, TOPPED WITH PARMESAN SHAVINGS (V)

COLD SMOKED RANNOCH VENISON SALAD  
RANNOCH SMOKED VENISON WITH WILD ROCKET, GOATS CHEESE DRESSING AND PARMESAN SHAVINGS

## DESSERT

HOMEMADE STICKY TOFFEE PUDDING  
WITH A RICH TOFFEE SAUCE AND A CHOICE OF CREAM OR ICE CREAM

TRIO OF ICE CREAMS

HOMEMADE APPLE AND FOREST FRUITS CRUMBLE  
WARM WITH A CHOICE OF CUSTARD, CREAM OR ICE CREAM

BELGIAN CHOCOLATE CHEESECAKE  
WITH A CHOICE OF CREAM OR ICE CREAM

**TWO COURSES £16.95**

**THREE COURSES £20.00**