



Kincaid House  
*Hotel*

Table d'hote

Chefs lentil soup

Traditional prawn cocktail with Marie rose sauce

Seasonal melon with yoghurt sorbet and fresh berries

Breaded goats cheese with red onion and Port jam

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Roast chicken breast with haggis and Drambuie cream

Sirloin steak with baby roast potatoes and peppercorn sauce (£4 supplement)

Grilled fillet of seabass on a shellfish chowder with Pernod

Lentil Bolognese served over tagliatelle

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Trio of ice creams

Raspberry cranachan

Sticky toffee pudding with hot butterscotch

Brie with house chutney and oatcakes

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Coffee

£23.95

Suitable for parties up to 20