

THE LERWICK HOTEL
Function Selector Menu 5

Potted Stilton with Peppered Pears

*Potted Stilton Flavoured with Sherry served with Peppered Poached Pears
& Toasted Ciabatta*

Smoked Salmon & Halloumi Skewers

*Locally Smoked Shetland Salmon served on Skewers with Halloumi Cheese & Cherry
Tomatoes accompanied by a Bloody Mary Salsa*

Sweetcorn & Pancetta Chowder

Chef's Own Sweetcorn & Pancetta Chowder served topped with Toasted Tortillas

Roast Sirloin of Beef with Port

Slices of Prime Sirloin of Beef coated in a Rich Port & Caramelised Shallot Gravy

Breast of Duck

*Plump Breast of Duck, Pan Fried with Honey and finished with a Rich Fresh Pineapple &
Ginger Sauce*

Halibut Steak with Fennel

Fresh Local Halibut Steak gently steamed & served with a Fresh Fennel Cream Sauce

*Selections of Chef's Potatoes of the Day & Fresh Vegetables are
served with the Main Course*

Blackcurrant & Apple Bavaois

*Crisp Almond Biscuit Base topped with Blackcurrant Mousse, with an Apple Compote Centre,
finished with a Blackcurrant Glaze*

Orange Cheesecake

Chef's Own Fresh Orange Cheesecake served with a scoop of Rhubarb Ice Cream

Red Berry Crepe

Sweet Butter Crepes filled with Red Berry & Cinnamon Compote, served with Clotted Cream

Freshly Brewed Coffee & Dark Chocolate Mints

£29.95 – 1 choices from each course

£30.95 – 2 choices from each course

£32.50 – 3 choices from each course