

The Lynnfield Hotel and Restaurant

SUMMER DINNER MENU 2010

Chilled summer berry soup with homemade lime and lemon sorbets £3.75

Pear, walnut and Grimbister Farm cheese tartlet £5.50

Baked steak mushroom filled with white crab meat, topped with brie £5.95

Smoked Orkney beef with beetroot and mixed leaves, crème fraîche and horseradish dressing £6.75

Sautéed squid salad with mango and rocket, coriander and mint dressing £5.95

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*Baked fillet of halibut on skirlie mash surrounded by mussel, leek and tarragon broth £18.50*

*Steamed darne of organic Westray salmon, creamy mashed potato and smoked salmon chive sauce topped with scallops £16.50*

*Pan seared monkfish, bubble and squeak cakes, dill and mustard sauce £17.95*

*Griddled sirloin steak, dauphinoise potato, sweet carrots and spinach, red wine mushroom sauce £17.95*

*Cumin roast loin of North Ronaldsay mutton, spiced lamb samosa, puree of parsnip and handmade potato chips £21.95*

*Breast of chicken marinated in herbs and lime on green pepper salad £15.95*

*Pearl barley risotto with mushroom, roasted red pepper and leek, lemon thyme butter £11.50*

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Sticky toffee pudding with toffee sauce and homemade ice cream £5.25

Baked vanilla cheesecake topped with summer berries £5.25

Cranachan ice cream sandwiched with fattie cutties and fresh raspberries £5.25

Clootie dumpling with drambuie custard £5.25

Orcadian and North Highland cheeses served with bere bunno' and biscuits.

Four cheeses £5.95 or six cheeses £7.50

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*Coffee with baby shortbread and homemade sweeties £2.75*

