



Bailie Hotel

Evening Menu

Coill an Chollaigh Restaurant

Starters

Soup of the Day

Served with a crispy bread roll

Garlic Mushrooms

Golden fried breaded mushrooms with garlic dip

Goats Cheese Tartlet

With red onion marmalade and walnut topping

Crisp Duck Filled Spring Roll

Crunchy young veg & marinated pieces of duck wrapped in spring roll pastry with plum & hoï sin dipping sauce

Chicken Caesar Salad

With crispy cos lettuce, bacon lardons, croutons topped with parmesan shavings & creamy caesar dressing

Main Course

Grilled 10oz Sirloin Steak

Cooked to your preference & served with creamy peppercorn sauce

Sicilian Loïn of Pork

With white wine & cream sauce

Supreme of Chicken

On a bed of champ with chardonnay veloute

Half Honey Roast Duck

With an orange sauce

Tagliatelle á la Crème

With garlic bread

Poached Darne of Salmon

With hollandaise sauce

All the above served with a Selection of Fresh
Vegetables & Potatoes

Desserts

Homemade Apple Pie

Served with fresh cream

Cheesecake of the Day

Served with fresh cream

Fresh Fruit Pavlova

Served with fresh cream

Sticky Toffee Pudding

Served with vanilla ice cream

Selection of Ice Cream

Tea or Coffee