

MUTHU
NEWTON
HOTEL

NAIRN - SCOTLAND

MGM
MUTHU HOTELS

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Chaplin
RESTAURANT

DINNER MENU



Bread Board, Olives, Balsamic, Olive Oil 3.95

Starters

West Coast Sautéed Scallops 11.25 <i>Chorizo, Black Pudding, Chorizo Oil</i>	Pan Fried Garlic Butter Prawns 8.75 <i>Fresh Parsley and Crusty Bread</i>
Spicy Crab Cake 6.95 <i>Salad Leaves, Lime, Sweet Chilli Sauce</i>	Scottish Smoked Salmon Plate 8.95 <i>Smoked Salmon, Dressed Leaves, Capers and Sour Cream</i>
Warm Goat Cheese Tart (V) 6.25 <i>Red Onion Marmalade, Rocket Salad, Wholegrain Mustard Dressing</i>	Prawn Marie Rose Salad 6.75 <i>Cold Water Prawns, Cucumber, Cherry Tomato, Crisp Leaves, Salted Crostini</i>
Beetroot Falafel and Rocket Leaf Salad (V) 6.25 <i>Onion Jam, Oregano, Sun Dried Tomato, Croutons</i>	Ham Hock Terrine 6.25 <i>Onion Jam, Salad Leaves, Wholegrain Mustard Dressing, Crostini</i>
Vegetable Samosas & Spring Rolls (V) 7.00 <i>Freshly Dressed Leaf Salad, Sweet Chilli Sauce</i>	Soup of the Day 4.95 <i>Baked Bread</i>

Mains

Rack of Lamb 24.50 <i>Rack of Lamb, Sweet Potato Dauphinoise, *Roasted Market Vegetables, Mint Jus</i>	
Pan Fried Seabass Fillet 17.50 <i>Ratatouille, Sesame Oil, Pickled Fennel, Beetroot, Tenderstem Broccoli</i>	
Pork Fillet 16.25 <i>Creamed Dijon Mustard Mash, Red Wine Jus, *Roasted Market Vegetables</i>	
Baked Scottish Salmon 16.25 <i>Lemon Crushed Potatoes, Smoked Salmon Mousseline *Roasted Market Vegetables, Tenderstem Broccoli</i>	
Chicken Breast 16.25 <i>Wrapped in Parma Ham, Stuffed with Cream Cheese, Sundried Tomatoes, *Roasted Market Vegetables, Sweet Potato Dauphinoise, Light Herb Dressing</i>	
Fresh Fillet of Beer Battered Haddock 14.95 <i>Hand Cut Chips, Peas, Tartare Sauce, Lemon</i>	
Linguine on a Wild Mushroom Sauce (V) 14.75 <i>Linguine Pasta, Wild Mushrooms, White Wine Cream Sauce, Truffle Oil</i>	
Caesar Salad Chicken 14.50 <i>Chicken or Salmon, Cos Lettuce, Shaved Parmesan, Boiled Egg, Croutons, Caesar Dressing</i> Salmon 16.50	
Butternut Squash and Sage Risotto (V) 12.95 <i>Arborio Rice, Butternut Squash, Garlic, Onion, Freshly Grated Parmesan *Vegan Option Available</i>	

*Roasted Market Vegetables ~ Carrots, Courgette and Broccoli

Spaghetti Pomodoro (V) 12.50
*Spaghetti in a Rich Tomato, Onion and Garlic Sauce,
Buffalo Mozzarella and Basil Dressing*
***Add Chicken or Vegetables** +2.25

Scottish 10oz Sirloin Steak 24.95
Mushroom, Tomato, Hand Cut Chips, Tenderstem Broccoli

Scottish 7oz Fillet Steak 26.50
Mushroom, Tomato, Hand Cut Chips, Tenderstem Broccoli

Sides & Sauces

Buttered New Potatoes 3.50	Pepper Sauce 2.50
Market Vegetables 3.50	Whisky Sauce 2.50
Hand Cut Chips 3.50	Veal Jus 2.50
Salad Bowl 3.50	
Garlic Bread 2.75	

Desserts

Sticky Toffee Pudding 6.50
Warm Sponge, Toffee Sauce, and Vanilla Ice Cream

Lemon Posset 6.50
Berries, Fruit Compote, Shortbread Biscuit

Cranachan 6.50
Whisky Cream, Honey, Berries, Toasted Oats, Shortbread Biscuit

Salted Caramel Chocolate Torte 6.50
Chantilly Cream, Raspberries

Carrot Cake 5.95
Served with Chantilly Cream

Trio Ice Cream 5.25
Selection of Dairy Ice Cream, Wild Berry Sauce, Crisp Wafer

Cheese Board 8.50
Selection of Local Cheese, Tomato Chutney, Oatcakes, Grapes

Coffee

Americano 2.00	Cappuccino 2.75
Espresso 2.20	Café Mocha 2.75
Pot of Tea 2.25	Hot Chocolate 3.25
Herbal Tea 2.75	
Latte 2.75	

All weights are uncooked.
All prices include VAT at the current rate.
For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.

**GUESTS ON A DINNER INCLUSIVE PACKAGE HAVE AN ALLOWANCE OF £29.00 PER PERSON
ANYTHING OVER THIS AMOUNT WILL BE ADDED TO YOUR ROOM ACCOUNT.**