



Mother's Day

The Shetland Hotel

Sunday 31st of March

Sweet Potato & Carrot Soup V (GF available)

A Puree of Roasted Sweet Potato & Carrots, finished with Cream

Smoked Haddock & Black Pudding

Oven Baked Shetland Bannock topped with Black Pudding, Smoked Haddock & Mornay Sauce

Pork Belly Risotto (GF available)

Arborio Rice cooked with Wild Garlic, Mushrooms, Cream Cheese & Lemon topped with Pork Belly & Parmesan, served with Focaccia Bread

Chicken Basket (GF available)

A Crisp Pastry Basket filled with Chicken & Chorizo in a Cream Sauce

Fajita Nachos (V, GF)

Tortilla Chips topped with Mixed Peppers, Onions, Jalapenos & Nacho Cheese with Sour Cream Dip

Traditional Roast (GF available)

Tender Roast Beef and Lamb set on Mashed Potato and Smothered in Gravy, served with Roast Potatoes, Vegetables and Yorkshire Pudding

Duo of Haddock (GF)

Paupiette of Haddock with Smoked Haddock coated in a White Wine Prawn & Chive Sauce, served with Potatoes & Vegetables

Chicken Pie

A Creamy Chicken, Ham & Mushroom Pie with a Puff Pastry Lid, served with Roast Potatoes & Vegetables

Beef Burger

Chefs Own 8oz Burger Char Grilled, served in a Brioche Bun, stacked high with Lettuce, Tomato, Onion, Dill Pickle and Cheddar Cheese, served with Twice Fried Chips and Relish

Butternut Squash & Lentil Wellington (V)

Roast Butternut Squash & Lentils wrapped in Filo Pastry topped with Paprika & Onion Seeds, served with Roast Cauliflower, red Pepper Chutney & Salad

Profiteroles

Cream Filled Choux Pastry Smothered in Chocolate Sauce

Strawberry & Prosecco Brûlée (GF available)

Traditional Crème Brûlée blended with Prosecco soaked Strawberries and served with Whipped Cream, Berries and Lemon Shortbread

Marshmallow and Honeycomb Panna Cotta (GF)

A set Vanilla Cream flavoured with Marshmallow and studded with Honeycomb, served with Fresh Berries and Gin & Tonic Marshmallows

Sticky Toffee Pudding

Warm Sticky Date Pudding Smothered in Toffee Sauce served with Vanilla Ice Cream

Ice Cream (GF)

A Trio of Continental Ice Creams

2 Course £18.50

3 Course £22.95

