



Evening Menu

Served from 6.00-9.30pm

STARTERS

Chicken Liver Pate Benbecula oatcakes, mixed leaves, redcurrant jelly	£6.50
Smoked Haddock Chowder Creamy smoked haddock soup, leek, potato, chives, crusty bread & butter	£6.25
Chef's seasonal soup Homemade soup, crusty bread, butter	£4.95
Steamed local mussels Garlic, white wine & cream	£7.95
Deep fried gourmet brie Mixed leaves, redcurrant jelly, balsamic dressing	£6.75
Six fresh hebridean oysters Served in their shell with tabasco & lemon	£10.95
One to try	£1.95
Whole tiger prawns Garlic and herb butter, served warm in their shells	£8.25
Chargrilled scallops Coriander crème fraiche, mixed leaves	£8.50
Roasted peppers, feta cheese, red pesto and olive Mixed salad leaves, pine nuts, fresh herbs, dressing	£6.50
Scottish salmon cake light salad garnish, thermidor sauce, lemon wedge	£6.95
Smoked salmon salad Mixed leaves, capers, red onion, lemon	£7.95

Our dishes may contain nuts or nut traces



MAINS

Chargrilled Venison	£17.95
rich port wine and redcurrant jus, seasonal vegetables and potatoes	
Scallops Thermidor	£18.95
Wilted spinach, creamy mustard sauce, glazed parmesan, seasonal vegetables & potatoes	
Fillet of Sea Bass	£17.95
Wilted spinach, coriander, chilli & lemon butter, seasonal vegetables & potatoes	
Barbary Duck Breast	£18.25
Cooked rare, MacLeod's Stornoway black pudding, red cabbage, rich port & berry Jus, seasonal vegetables & potatoes	
Chicken and Haggis	£16.25
MacSweens haggis, rich peppercorn sauce, seasonal vegetables and potatoes	

FROM THE GRILL

Prime butcher's cut beef, accompanied by seasonal vegetables and potatoes

Ribeye Beef £21.95

Fillet of Beef £24.25

STEAK SAUCES — Red wine jus | Peppercorn | Garlic & Herb |

Fillet of Scottish Salmon	£16.95
Wilted greens, thermidor sauce, fresh parmesan, seasonal vegetables and potatoes	
Holly Tree Rendezvous of Seafood	£25.50
Salmon, local mussels, King scallops, Hebridean oysters and tiger prawns served hot with thermidor sauce, garlic butter & seasonal vegetables and potatoes	
Moules Marinere	£16.25
Garlic, white wine & cream	
Pumpkin Ravioli	£12.25
Tomato & herb ratatouille, grated parmesan, fresh herbs	

Side Orders

Mixed Salad £3.50	Chips £2.95	Seasonal Veg £3.50
Basket of Crusty Bread £1.95	Garlic Butter Sauce £2.50	Pepper Sauce £2.50

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Visit our Websites: www.hollytreehotel.co.uk, www.glencoe holidays.co.uk



DESSERTS

Warm Apple and Cinnamon Crepe Drizzled with maple syrup and topped with a scoop of Mackie's vanilla ice cream	£6.75
Sticky Toffee Pudding Homemade warm date sponge topped with a delicious butterscotch sauce and a scoop of Mackie's vanilla ice cream	£6.25
Warm Chocolate Brownie Homemade rich chocolate brownie served with a scoop of Mackie's vanilla ice cream	£6.50
White Chocolate and Vanilla Cheesecake Homemade and served with pouring cream	£6.25
Lemon Tart Delicious and refreshing served with pouring cream	£6.25
Luxury Mackie's of Scotland Vanilla Ice Cream	£4.50
Cheese Plate Orkney Mature Cheddar, Hebridean Blue and Brie served with biscuits, celery, onion marmalade and grapes	£8.50

WE'RE KEEPING IT LOCAL!

We have been serving fantastic food in fabulous waterfront surroundings for a very long time and work closely with our suppliers to ensure the provenance and quality of all our ingredients

Meat, cheese, dairy & West Coast salmon:

Roy Forsyth from Letterfinlay, Fort William has been supplying us for over 20 years. This is a family run business supplying from a croft to a castle!

Coffee and Fine Teas:

Brodies – Edinburgh coffee and tea merchants since

Haggis:

MacSweens of Edinburgh-their factory is dedicated to making only Haggis and Haggis alone!

Fish and shellfish:

James MacLean, a local man from Ballachulish, sources the best fish and shellfish for us from Benderloch just down the road, Arisaig, the Isle of Mull, the Isle of Skye, Isle of Islay, and everywhere from Oban to Mallaig!

Blackpudding:

The MacLeod family in Stornoway, Isle of Lewis 1867

Fruit and Vegetables:

Breckenridge, a family run business based in Oban

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