



SEA VIEW HOTEL BEDROOMS, SWIMMING POOL AND FANTASTIC SELF CATERING

KENTALLEN PIER, ARGYLL, PA38 4BY

Tel: 01631 740292 Web: www.hollytreehotel.co.uk

Luxury Self Catering: www.glencoeholidays.co.uk

Served from 12.00-8.30pm

STARTERS

CHEF'S SEASONAL SOUP	£5.95
Homemade soup, crusty bread, butter	
SMOKED HADDOCK CHOWDER (GF)	£7.50
Creamy smoked haddock soup, leek, potato and chives with crusty bread and butter	
½ DOZEN HEBRIDEAN OYSTERS (GF)	£12.75
Served in their shells with lemon & tabasco	
SINGLE OYSTER TO TRY	£2.30
STEAMED LOCAL MUSSELS (GF)	£8.95
Finished with garlic, white wine & cream	
TIGER PRAWNS (GF)	£8.95
With a garlic & herb butter, served warm in their shells	
CHARGRILLED SCALLOPS (GF)	£9.50
Served with coriander crème fraiche and dressed salad leaves	
SCOTTISH SALMON CAKE	£7.25
Homemade salmon cakes with a light salad garnish, thermidor sauce and lemon wedge	
SMOKED SALMON SALAD (GF)	£8.95
Accompanied by mixed salad leaves, capers, red onion and lemon	
DEEP FRIED GOURMET BRIE	£7.25
Served with dressed salad leaves and redcurrant jelly	
PORK LIVER PATE	£7.25
With Benbecula oatcakes, mixed leaves and redcurrant jelly	
FETA CHEESE, ROASTED PEPPERS AND OLIVE SALAD (GF) (V) (VG)	£7.25
Served with our own house dressing and topped with pine nuts	

SEAFOOD

MOULES MARINIERE (GF)	£17.95
Finished with garlic, white wine & cream	
HADDOCK & CHIPS	£15.50
Beer battered sustainable haddock fillet with chips, dressed salad leaves and lemon	
FILLET OF SCOTTISH SALMON (GF)	£18.75
With wilted greens, thermidor sauce, parmesan, seasonal vegetables, and potatoes	
FILLET OF SEA BASS (GF)	£20.50
Served with wilted spinach, coriander, chilli & lemon butter, seasonal vegetables & potatoes	
SCALLOPS THERMIDOR (GF)	£22.50
On a bed of spinach with a creamy mustard sauce, glazed parmesan, seasonal vegetables & potatoes	
HOLLY TREE RENDEZVOUS OF SEAFOOD (GF)	£28.50
A decadent display of salmon, local mussels, king scallops, Hebridean oyster & tiger prawns served hot with thermidor sauce, garlic butter, seasonal vegetables & potatoes	

STEAKS

FILLET OF BEEF (GF)	£29.95
Prime butchers cut beef chargrilled and cooked to your liking accompanied by seasonal vegetables & potatoes, served with your choice of either peppercorn sauce or garlic butter	
STEAK FRITES (GF)	£26.50
Scottish rib eye beef perfectly chargrilled and cooked to your liking, finished with a garlic and herb butter, chips & mixed salad leaves	

MAINS

CHICKEN & HAGGIS	£17.75
Chargrilled breast of chicken accompanied by MacSween's haggis, a rich peppercorn sauce and seasonal vegetables and potatoes	
ANGUS CHEESEBURGER	£15.50
Chargrilled, served on a toasted gourmet roll with dressed salad leaves, chips & relish	
STEAK & ALE PIE	£15.95
With a puff pastry lid and served with vegetables or chips	
PUMPKIN RAVIOLI (V)	£14.95
Finished with a tomato & herb ratatouille, grated parmesan and fresh herbs	
MOVING MOUNTAINS® BURGER (VG)	£13.95
Served on a toasted bun with vegan cheese, salad garnish, chips & relish	

SIDE ORDERS

Mixed Salad	£4.00	Chips	£3.50	Seasonal Veg	£4.00
Basket of Crusty Bread	£2.00	Garlic Butter Sauce	£2.60	Pepper Sauce	£2.70

Visit our Websites: www.hollytreehotel.co.uk, www.glenceoholidays.co.uk

DESSERTS

APPLE AND CINNAMON CREPE

£7.50

Served warm & drizzled with maple syrup and topped with a scoop of Mackie's vanilla ice cream

STICKY TOFFEE PUDDING

£7.25

Homemade warm date sponge topped with a delicious butterscotch sauce & a scoop of Mackie's vanilla ice cream

CHOCOLATE BROWNIE (GF)

£6.95

Homemade warm rich chocolate brownie served with a scoop of Mackie's vanilla ice cream

WHITE CHOCOLATE AND VANILLA CHEESECAKE

£6.95

Homemade and served with pouring cream

LUXURY MACKIE'S OF SCOTLAND VANILLA ICE CREAM

£4.95

Served with an ice cream wafer

CHEESE PLATE

£9.50

Scottish mature cheddar, Hebridean Blue and Brie served with biscuits, celery, onion marmalade and grapes

FOOD ALLERGENS & INTOLERANCES

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Although every effort is made to provide allergen free meals, we cannot guarantee that there will not be traces of other products due to the nature of our production area. Please inform your server of any allergies or dietary requirements when ordering. We do have a more comprehensive list of menu allergens if required.

Our dishes may contain nuts or nut traces