

Ballachulish Hotel



Lunch Menu

Starters & Light Snacks

Chef's Homemade Soup of the Day

Chicken Liver Pâté

*Served with a red onion marmalade
Highland Oatcakes & a Salad garnish*

Cheese Beignets

*Choux pastry enhanced with tempting cheeses, deep-fried, nestled
on a spicy tomato salsa, served with Pesto Genovese*

Hot Venison Pie

*Tempting Venison Ragout baked into a crusty pie & served with
a crunch Salad garnish*

Jacket Potato

*Filled with stir-fried vegetables & fine strips of Chicken or
Prawns, seasoned with Asian spices & served with sour cream &
a salad garnish*

Caesar Salad

*Crunchy Cos Lettuce Leaves, juicy strips of Chicken breast,
crispy Panchetta, garlic croutons & Parmesan shavings. Served
with Caesar dressing*

Baguettes

*All Baguettes are made with wholemeal or white bread served with a
salad garnish & potato crisps*

Honey roast Ham & grain Mustard

Oak Smoked Scottish Salmon & Herb Crème Fraiche

Greenland Prawns & Marie Rose sauce

Bulas BLT – Bacon, Tomato & Lettuce

Arran Cheddar & Branston Pickles

Steak Baguette

4oz Sirloin Steak salad, Tomato, sautéed Mushrooms & Onions

Main Courses

Deep fried battered Haddock

Served with Chips, Salad & a twist of Lemon

The Bulas Seafood Pie

*Fresh Fish & Seafood seared in a White Wine cream sauce,
served under a Potato crust with Market Vegetables*

Traditional Haggis, Neeps & Tatties

Served with a red Onion & Whisky sauce

Main Courses

Bulas Burger

*8oz succulent Beef Burger, Lettuce, Tomato in a toasted Sesame
Bun with a Bulas Relish, served with Fries & Onion Rings*

Linguini Pasta

*Accompanied by grilled Oyster Mushrooms in a light Garlic enhanced
Chervil Cream Sauce*

Penne Pasta

*Chunks of Chicken breast, Onions, fresh Herbs, Garlic & sun dried
Tomatoes, tossed in finest Olive Oil*

Pappadelle Pasta

*Chunky pieces of fresh Scottish Salmon served in a Lime & White Wine
scented Cream sauce*

Side Orders

Bulas Fries

Green Leaf Salad

Mixed Salad

Desserts

Assorted Ice Cream

Served with whipped Cream

Baileys Cheese Cake

Garnished with fresh Fruits

Selection of Scottish Cheese

Served with Oatcakes & Grapes

Homemade Chocolate Mousse

Served with Bananas in Butterscotch sauce