



Corrou Station House

Daily Menu 2017

Breakfast Rolls

Smoked Bacon (we think our smoked bacon is the best)

Macleod and Macleod 'original' Stornoway Black Pudding

Our own Corrou Venison Lorne Sausage (made on the estate)

Free Range Eggs

Bowl of Porridge

A Selection of Home-Baking

This changes daily but could include:

Fresh home-made Scones, Sausage Rolls, Famous Corrou Venison Scotch Pies and a Cake/Tray Bake of the day.

Our Food

From 11.30am-8.45pm

Home-Made Soup:

with Crusty Bread and a hunk of Butter

Traditional John Ross Jr Salmon:

A duo of Cold Smoked and hot smoked salmon served with a small house salad and crusty bread.

House Salad:

Chopped House salad tossed with our popular balsamic and ginger dressing

Something more substantial

Main Course Chopped House Salad

Variation of the day, with crusty bread: eg Thai Chicken Salad

...or choose from Roast Chicken, prawn, ham, venison, beef etc

Station House Venison Casserole:

Our famous own recipe venison casserole cooked long and slow for 14 hours, served with creamy mashed potato, root vegetables and fresh greens. A house favourite using estate venison.

Fish and Chips:

Fresh Scrabster landed white fish of the day (usually haddock or cod, please just ask) Served with chips, small chopped house salad, garden peas and home-made tartare sauce.

The 7oz Venison Burger:

We're proud of our burgers! We grind the meat ourselves using our own estate venison:

Served in a toasted brioche bun, topped with smoked bacon, crispy shallot rings and Oglesfield cheese.

With chips and a small chopped House Salad.

Today's 'Plat du Jour'

Each day we have a daily special.

We try to change this each day offering something just a little different, please just ask.

Vegetarian Plate of the Day:

We try to offer something vegetarian and different each day

For something a little lighter

BLT

The classic BLT with our delicious smoked bacon and a small house salad

To Finish

Corrour Sticky Toffee Pudding

Our own version of a walker's favourite! Served with Butterscotch Sauce and Fresh Cream:

Please Note:

All of our food is freshly prepared in our small kitchen. Please be aware that at busier times there may be a short delay. We will endeavour to be as quick as we can but your patience is appreciated.