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MUTHU NEWTON HOTEL

DINNER MENU

FROM 6.00PM UNTIL 8.30PM



TO BEGIN

Soup of the Day £5.95

Freshly Made Soup with Butter and Warm Petit Pan

Cullen Skink - £7.50

*Scottish Smoked Haddock, Potatoes *£1.25*

Onion, Cream, Warm Petit Pan

Scallops, Pea Puree and Mint Vinaigrette - £12.75

*Served with Lemon Wedges and Grilled *£6.50*

Stornoway Black Pudding

Creamy Garlic Mushrooms £6.75

*(Vegan Option Available) Mushrooms in a Creamy Garlic Sauce,
Toasted Ciabatta, Shaved Parmesan and Balsamic, Reduction, Side Salad*

Chicken Liver Pate £6.75

Served with Oatcakes, Salad Leaves, Red Onion Chutney

Bruschetta {Vegan Option Available} £6.25

Tomato, Onion, Basil, Mozzarella, Balsamic Glaze,

Parmesan Shaving, Toasted Ciabatta, Side Salad

Mezze Platter

Sharing £16.50 *£5.00

Single £8.75 *£2.50

Spiced Lamb Koftas, Hummus, Tzatziki, Spicy Zaalouk,

Pita, Salad, Vegetable Sticks

OR

Falafels, Hummus, Tzatziki, Spicy Zaalouk, Pita,

Salad and Vegetable Sticks (VG, VE)

MAINS

8oz Rib Eye Steak £26.95

*Cherry Vine Tomatoes, Mushrooms, Watercress *£8.45*

Choice of Mashed Potatoes or Chips

Each Additional Sauce - £2.00

Diane, Peppercorn, Whisky Cream, Blue Cheese Cream

Each Additional Topping Flavoured Butters - £1.50

Café de Paris, Garlic and Herb, Buerre Noisette

MAINS

Herb Crusted Lamb £23.50

*Confit Potatoes, Pea and Mint Puree *£5.00
Tenderstem Broccoli, Cherry Vine Tomatoes, Rich Jus*

Teriyaki Salmon £18.00

*Salmon Marinated in Sweet Chilli, Honey, Sesame Oil and Soy Sauce,
Served with Pan Fried Sesame Pak Choi, Egg Noodles*

Pan Fried Seabass £18.00

Chive Veloute, Herb Crushed Potatoes, Crispy Onions, Green Beans

Free Range Chicken £18.00

Served with Haggis, Mashed Potatoes, Whisky Jus, Seasonal Vegetables

Battered Haddock £16.95

Served with Chips, Garden Peas, Tartare Sauce, Lemon Wedge

MGM's Signature Cheeseburger £16.75

*Beef Patties, Pretzel Bun, Burger Sauce,
Crispy Onion Rings, Chips and Side Salad*

Each Additional Topping £1.00

*Free range Crispy Bacon, Smoked Cheddar,
Blue Cheese, Stornoway Black Pudding*

Cajun Chicken Burger £15.75

*Grilled Cajun Spiced Chicken Breasted Loaded with Crispy Bacon, Mozzarella
and Spinach in a Pretzel Bun, with a Spread of Mayonnaise, Served with Side Salad and Chips*

Halloumi Steak Burger (V) £15.75

*Char Grilled Halloumi Tossed in Basil Pesto, Topped with Sliced Tomato Onion, Gherkin, Lettuce,
Served with Basil Pesto Mayonnaise, Side Salad and Chips*

Spicy Bean Burger (VE) £15.75

*Pan Fried Bean Burger, Vegan Cheese, Red Onions, Tomato, Relish,
Cajun Mayonnaise Served with Side salad and Chips*

Cauliflower and Lentil Curry (VE) £14.95

Served with Boiled Rice, Chapatis and Mango Chutney

SIDES

Side Salad - £4.50

Mash Potato - £4.50

Chips - £4.50

Onion Rings - £3.50

Garlic Bread - £4.50

Mixed Vegetables - £4.50

Char Grilled Tenderstem Broccoli, Toasted Almonds, Lemon Dressing - £4.50

DESSERTS

Chocolate Tasting Plate

Sharing £15.50 *£2.00

Single £8.25 *£1.00

*Salted Chocolate Tart, Biscoff Truffle, Brownie Bite,
Mars Bar Pakoras, Chantilly Cream, Chocolate Sauce, Fresh Berries*

Scottish Cheeseboard £10.95 *£3.70

*Selection of Cheese Served with Grapes, Flatbread Crackers, Oatcakes,
Chutney, Nuts and Dried Fruit*

Baked Apple and Berry Crumble £7.25

With Vanilla Ice Cream

Sticky Toffee Pudding £7.25

*Traditional Sticky Toffee Pudding Served with Butterscotch Sauce,
Chocolate Shards, Vanilla Ice Cream*

OR

*Chocolate Sticky Toffee Pudding, Served with Butterscotch,
Chocolate Shards, Vanilla ice Cream*

Deconstructed Banoffee Crumble £7.25

*Banoffee Crumble Cup Served with Caramelized Banana,
Pecan Crumble, Vanilla Infused Mascarpone, Vanilla Ice
Cream and Drizzle of Salted Toffee Sauce*

Selection of Gelato £7.25

Please ask your served for details

**Guests on a Dinner Inclusive Rate Please Choose, Starter, Main
and Dessert From The Menu, Where the Asterisk * Shown
Supplement Will Be Charged To Your Account**

**All prices include VAT at the current rate
For those with special dietary requirements or allergies who may wish
to know about the ingredients used, please ask a member of staff.**