## **MENU OPTIONS**

#### **STARTER**

Soup of the day

Chicken liver parfait red onion chutney and oatcakes

Prawn cocktail

Plum tomato and Mozzarella salad

Duo of melon berry compote

Ham hock terrrine tomato chutney

Tomato and goats cheese tartlet

Fishcake tartare sauce

Haggis, neeps & tatties



Vegan, Vegetarian and Dietary alternatives available on the day



## **MENU OPTIONS**

#### **MAIN**

Roast striploin of dry aged beef rosemary and garlic jus (£10 per person supplement)

Grilled chicken supreme red wine jus

Shin of beef red wine jus

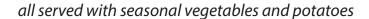
Seared salmon lemon buerre blanc (£4 per person supplement)

Steamed haddock white wine and dill cream

Steak pie

Roast leg of lamb red wine and mint jus (£5 per person supplement)

Roast gammon leek and mustard sauce



Vegan, Vegetarian and Dietary alternatives available on the day

These menus have been created to suit a variety of tastes but are only intended as suggestions. We would be delighted to discuss your specific requirements and offer alternatives where required.





# MENU OPTIONS DESSERT

Vanilla cheesecake seasonal berries

Duo of cheese fruit compote (£2 per person supplement)

Lemon meringue pie

Warm sticky toffee pudding butterscotch sauce

Chocolate mousse served in a chocolate cup

Traditional cranachan shortbread

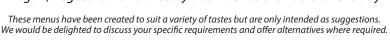
3 scoops of vanilla ice cream

Individual Pavlova strawberries and Chantilly cream

Chocolate brownie vanilla ice cream



Vegan, Vegetarian and Dietary alternatives available on the day





### **KIDS MENU**

A wee bowl of today's soup Garlic bread Melon

-----

Bangers and mash with gravy
Chicken goujons and chips
Tomato penne pasta with garlic bread
Macaroni cheese with garlic bread
Mini fish and chips
Margherita pizza
Mini beef burger and chips

-----

Chocolate brownie Ice cream Bowl of sliced fruit





Vegan, Vegetarian and Dietary alternatives available on the day