

Table d'hôte Menu

Starters

Tempura chicken fillets, pea shoot salad, sweet chilli sauce.

Sourdough bruschetta, tomato, basil, olive oil, yeast flakes with a balsamic dressing

A smooth chicken liver parfait with apple chutney and garlic bread

Cocktail of melon and soft fruits topped with a mint syrup and green apple sorbet (v) (vegan)

Soup of the day served with granary bread.

Baked mushroom in a garlic cream sauce glazed with parmesan cheese and topped with herb bread (V)

Grilled goats' cheese with onion marmalade, beetroot and walnut salad with Pesto dressing

Main Courses

Beef bourguignon in a red wine sauce, garnished with petit onions, mushrooms, lardons of bacon, creamed mashed potato.

West coast fish and chips deep fried, garden peas, tartare sauce

Chicken breast, market vegetables, creamed mashed potato, peppercorn sauce (GF)

Sweet potato, chickpea and spinach curry served with rice, petit salad, and naan bread (v) (vegan)

Fillet of seabass, garlic and chive cream sauce, market vegetables, creamed mash

Roast breast of Gressingham duck with a lavender honey glaze, wilted spinach, and dauphinoise potatoes (£6.00 supplement)

Sirloin steak (10oz) served with plum tomato, button mushrooms and two side orders of your choice from the a la carte menu - (£12.00 supplement)

All the above dishes are served with market vegetables, new boiled potatoes or French fries unless otherwise stated.

Desserts

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Cheesecake of the day, served with cream and coulis

Fresh fruit salad soaked in lime and bay syrup.

Vanilla panna cotta with berry compote

Individual baked Alaska with berry coulis

Brandy snap basket with raspberry ripple ice cream and a rich chocolate sauce

Cheese selection – Scottish cheddar, brie and stilton with grapes, celery, and water biscuits (£5.00 Supplement)

Filter coffee, tea and Mints

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.