

Celebration Menu Two

Starters

Fanned sweet melon with mint syrup topped with apple sorbet

Baked mushrooms in a garlic cream sauce glazed with
Parmesan cheese served with a garlic and herb bread

Prawn salad with a rich seafood sauce

Warm chorizo salad, black pudding and bacon salad with a
French dressing and balsamic reduction



Main Courses

Roast chicken breast with haggis bon bon and a peppercorn sauce

Grilled fillet of salmon with a white wine and chive cream

Pork tenderloin wrapped in pancetta stuffed with black pudding
and served with a red wine jus

Sweet potato, chickpea and spinach curry served with rice, petit salad and naan bread

All served with market vegetables and boiled potatoes



Desserts

Sticky toffee pudding, a warm sponge pudding
served with butterscotch sauce and freshly whipped cream

Fresh fruit salad, seasonal fruits soaked in lime and bay syrup

Strawberry cheesecake served with cream and coulis

Individual baked Alaska, served with berry coulis



Coffee and Mints

2 course £20.95

Add on an extra course for £5.00