

CELEBRATION MENU 2

Fan of melon with vanilla syrup, topped with raspberry sorbet

Baked mushrooms in a garlic cream sauce glazed with
Parmesan cheese and topped with herb croutons

Prawn salad with a rich seafood sauce

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

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Chicken breast with haggis and a whisky café au lait sauce

Grilled fillet of salmon with a white wine and chive cream

Char grilled pork loin steak with Stornoway black pudding and a red wine jus

Puff pastry tartlet with Provencal of vegetables and caramelised onions, topped
with Brie, on a walnut and French leaf salad

All served with market vegetables and boiled potatoes

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Sticky toffee pudding with butterscotch sauce and freshly whipped cream

Seasonal fresh fruit salad soaked in lime and bay syrup

Strawberry cheesecake with cream and coulis

Individual baked Alaska with berry coulis

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Coffee and mints

2 Courses £19.95

Add an Extra Course for £4.00

Should you have any food allergies or intolerances please advise a member of staff before
ordering