

Celebration Menu Three

Starters

- Fan of melon served with sorbet and berry coulis
- Grilled goats cheese with an onion marmalade, beetroot and a walnut salad
- Prawn cocktail with a Marie Rose sauce
- Warm chorizo sausage, black pudding and bacon salad
with a French dressing and balsamic reduction



Main Courses

- Chargrilled ribeye steak served with a red wine jus
- Roast chicken breast served with haggis bon bons and a peppercorn cream sauce
- Pork tenderloin wrapped in pancetta, stuffed with black pudding and served with a red wine jus
- Fillet of seabass, tempura king prawns topped with a chive and garlic butter
- Sweet potato, chickpea and spinach curry served with rice, petit salad and naan bread

All served with market vegetables and boiled potatoes



Desserts

- Cheese selection, Scottish cheddar, brie, stilton, grapes and celery
served with water biscuits
- Strawberry cheesecake served with cream and coulis
- Vanilla panacotta served with a berry compote
- Baked Alaska served with berry coulis



Coffee and Mints

2 courses £25.95
Add on an extra course for £6.50

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