

## CELEBRATION MENU 3

Fan of melon with sorbet and berry coulis

Grilled goat's cheese with onion marmalade, beetroot and walnut salad

Prawn cocktail with a Marie Rose sauce

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

~0~

Ribeye steak with a red wine jus

Chicken supreme topped with Brie and pineapple with a light curry cream sauce

Chargrilled pork loin steak in a brandy and peppercorn sauce

Fillet of sea bream and tempura king prawns topped with a chive and garlic butter

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

~0~

Selection of Scottish cheddar, Brie, Stilton, grapes and celery, water biscuits

Strawberry cheesecake with cream and coulis

Vanilla panacotta with a berry compote

Baked Alaska with berry coulis

~0~

Coffee and mints

2 Courses £24.95

Add an Extra Course for £6.00

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



PIERSLAND  
HOUSE