

CELEBRATION MENU 3

Fan of melon with sorbet and berry coulis

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

Oak smoked salmon with capers and lemon

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

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Ribeye steak with a red wine jus

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

Roast gigot of lamb with a rosemary essence

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

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Cheese 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

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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