

Piersland House  
Early Dinner Menu  
1 course £12.95  
2 courses for £17.95

Served Monday to Friday from 4pm, table to be vacated by 6pm  
2 courses are a main course and a starter or dessert  
Add an additional starter or dessert for £5.00

Grilled Goats cheese with a red onion marmalade, beetroot and walnut salad and pesto dressing (V)  
Smooth chicken liver parfait with garlic bread and Cumberland sauce  
Tempura chicken fillets with orange, bamboo shoot & water chestnut salad with sweet chilli sauce  
Melon cocktail with vanilla syrup, topped with green apple sorbet (V)  
Soup of the day  
Baked mushrooms in a garlic cream glazed with Parmesan cheese and topped with herb croutons (V)

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Roast Ayrshire Turkey with all the trimmings  
Deep fried West coast 'Fish & Chips', served with garden peas or side salad  
Piersland Lasagne with garlic bread & thick cut chips or side salad  
Grilled fillet of salmon with a white wine and cream sauce (GF)  
Roast Breast of Chicken served with a creamy Peppercorn sauce (GF)  
Macaroni cheese, served with garlic bread and a salad garnish (V)  
Sweet potato, chickpea and spinach curry, with rice, salad garnish and naan bread (Vegan, GF))  
Spiced Lamb Casserole with peppers, apricots, pineapple, rice and a salad garnish  
Beef Bourguignon, garnished with shallots and bacon lardons served in a red wine jus  
Steak frites; 6oz sirloin steak, served with thick cut chips, mushrooms and tomato (£5.00 suppl.)  
Char-grilled pork loin steaks served with Stornoway Black Pudding and a red wine jus.  
Cajun Chicken supreme, with a light curry cream sauce.

All main courses are served with mashed potatoes and seasonal vegetables, unless otherwise stated  
(Add chips or new boiled potatoes with chive butter for £1)

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Warm Christmas pudding with traditional brandy sauce (GF)  
Vanilla panacotta served with berry compote and sponge fingers (GF)  
3 scoops of vanilla ice cream with either a chocolate, butterscotch or berry sauce (GF)  
Fresh fruit salad- Seasonal fruits soaked in lime and bay syrup (GF, Vegan)  
Baked Alaska served with berry coulis  
Sticky toffee pudding, with butterscotch sauce and whipped cream  
Strawberry cheesecake served with cream and a berry coulis  
(add a scoop of vanilla ice cream £1.00)

We do not knowingly purchase genetically modified foods  
Guests who have specific food intolerance are asked to talk to the duty manager  
Nuts are used on the premises. Our vegetables change daily  
Some of our vegetables may be cooked with meat or meat stock