



Table d'hote Menu

Starters

Platter of melon & soft fruits topped with a mint syrup and green apple sorbet

Prawn cocktail with a Marie Rose sauce

A smooth chicken liver parfait with garlic bread and Cumberland sauce

Tempura chicken fillets, sweet chilli dipping sauce
served with an orange, water chestnut and bamboo salad

Soup of the day



Main Courses

Spiced lamb casserole with peppers, apricots and pineapple
served with rice and a salad garnish

Grilled fillet of salmon with a white wine and chive cream

Roast breast of chicken topped with haggis and a peppercorn sauce

Char-grilled pork loin steak served with Stornoway Black pudding and red wine jus
Sweet potato, chickpea and spinach curry served with rice, petit salad and naan bread

Angus sirloin steak (10oz) served with plum tomato, button mushrooms
and two side orders of your choice (£8.50 supplement)

*All of the above dishes are served with market vegetables, mash potatoes
and a choice of new boiled potatoes or French fries unless otherwise stated*



Desserts

Sticky toffee pudding served with butterscotch sauce and whipped cream

Strawberry cheesecake served with cream and coulis

Fresh fruit salad soaked in lime and bay syrup

Vanilla panacotta with berry coulis

Cheese selection – Scottish cheddar brie, stilton, grapes and celery
with water biscuits (£3.00 Supplement)



Coffee and Mints

2 courses £19.50

3 courses £25.00

For those with special dietary requirements or allergies who may wish to know about
the ingredients used, please ask a member of staff

Table d'hote Menu

Starters

Warm black pudding & smoked bacon salad with French dressing
topped with a poached egg

Grilled goats' cheese with onion marmalade, beetroot
and walnut salad with Pesto dressing

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

Platter of melon and soft fruits with mint syrup and green apple sorbet

Soup of the day



Main Courses

Beef bourguignon in a red wine sauce,
garnished with shallots, lardons of bacon and a creamed mash potato

Cajun chicken supreme with a light curry cream

Char-grilled pork loin steaks topped with haggis and a peppercorn sauce

Poached fillet of Haddock with a cheese & leak glaze

Vegetable Fajitas – Tortillas with Guacamole, lemon mayonnaise,
chilli salsa, grated cheese and a side salad

Angus sirloin steak (10oz) served with plum tomato, button mushrooms
and two side orders of your choice (£8.50 supplement)

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and a choice of new boiled potatoes or French fries unless otherwise stated*

Desserts

Milk chocolate & raspberry torte with berry puree and sorbet

Individual baked Alaska with berry coulis

Fresh fruit salad soaked in lime and bay syrup

Raspberry ripple sundae with fresh raspberries and coulis

Cheese selection – Scottish cheddar brie, stilton, grapes and celery
with water biscuits (£3.00 Supplement)

Coffee and Mints

2 courses £19.50

3 courses £25.00

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the ingredients used, please ask a member of staff