

## Celebration Menu One

### Starters

- Melon cocktail served with sorbet and berry coulis
- Grilled goats cheese with onion marmalade and walnut salad and pesto dressing
- A smooth chicken liver parfait with garlic bread and apple chutney
- Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing



### Main Courses

- Fillet of salmon served with a white wine and herb cream
- Char grilled butterflied chicken breast with a brandy and peppercorn cream
- Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon and creamed mashed potato
- Sweet potato, chickpea and spinach curry served with orzo, petit salad and naan bread

*All served with market vegetables and boiled potatoes*



### Desserts

- Sticky toffee pudding: A warm sponge pudding served with butterscotch sauce and freshly whipped cream
- Fresh fruit salad: Seasonal fruits soaked in lime and bay syrup
- Raspberry ripple ice cream: served on a crisp brandy snap basket with chocolate sauce
- Vanilla panacotta served with a berry compote



Filter coffee and mints

2 Courses £26.95

Add on extra course for ££7.00

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

## Celebration Menu Two

### Starters

Melon cocktail with mint syrup topped with apple sorbet

Baked mushrooms in a garlic cream sauce glazed with Parmesan cheese  
served with a garlic and herb bread

Classic prawn cocktail, baby gem lettuce and Marie Rose sauce

Sourdough bruschetta, tomato, basil, olive oil, yeast flakes, balsamic dressing



### Main Courses

Roast chicken breast with pancetta topped with a brandy and peppercorn cream sauce

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

Fillet of seabass, tempura king prawns topped with a chive and garlic butter

Sweet potato, chickpea and spinach curry served with orzo, petit salad and naan bread

*All served with market vegetables and boiled potatoes*



### Desserts

Sticky toffee pudding: A warm sponge pudding  
served with butterscotch sauce and freshly whipped cream

Fresh fruit salad: Seasonal fruits soaked in lime and bay syrup

Cheesecake of the day served with cream and coulis

Individual baked Alaska, served with berry coulis



Filter coffee and mints

2 course £27.95

Add on an extra course for £7.00

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## Celebration Menu Three

### Starters

- Melon cocktail served with sorbet and berry coulis
- Grilled goats cheese with an onion marmalade, beetroot and a walnut salad
- Classic prawn cocktail, baby gem lettuce and rich seafood sauce
- Smooth chicken liver parfait with apple chutney and garlic bread



### Main Courses

- Chargrilled sirloin steak served with a red wine jus
- Roast chicken breast served with haggis bon bons and a peppercorn cream sauce
- Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon and creamed mashed potato
- Fillet of seabass, tempura king prawns topped with a chive and garlic butter
- Sweet potato, chickpea and spinach curry served with orzo, 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
- Cheesecake of the day served with cream and coulis
- Vanilla panacotta served with a berry compote
- Baked Alaska served with berry coulis



Filter coffee and mints

2 courses £39.95

Add on an extra course for £8.50

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