

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 rice, 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

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