

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 rice, 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 £28.95
Add on extra course for £7.50

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 rice, 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 courses £29.95

Add on an extra course for £7.50

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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 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 £41.95
Add on an extra course for £8.50

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