

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

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