

## 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

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### 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*

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### 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

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Filter coffee and mints

**2 courses £43.25**  
**Add on an extra course for £9.00**

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