

Table d'hote Menu

Starters

Tempura chicken fillets, sweet chilli dipping sauce
served with an orange, water chestnut and bamboo salad

Prawn cocktail with a Marie Rose sauce

A smooth chicken liver parfait with garlic bread and Cumberland sauce

Platter of melon & soft fruits topped with a mint syrup and green apple sorbet (v) (vegan)

Soup of the day served with granary bread



Main Courses

Spiced lamb casserole with peppers, apricots and pineapple
served with rice and a salad garnish

Grilled fillet of Scottish salmon with a white wine and chive cream

Roast chicken breast served with a haggis bon bon and a peppercorn sauce

Sweet potato, chickpea and spinach curry
served with rice, petit salad, and naan bread (v) (vegan)

Angus sirloin steak (10oz) served with plum tomato, button mushrooms
and two side orders of your choice (£8.50 supplement)

Pork Tenderloin, wrapped in pancetta, stuffed with Stornoway black pudding
served with a red wine jus.

*All the above dishes are served with market vegetables, new boiled potatoes
or French fries unless otherwise stated.*



Desserts

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Strawberry cheesecake served with cream and fruits of the forest coulis

Fresh fruit salad soaked in lime and bay syrup.

Vanilla panna cotta with berry compote and sponge fingers

Cheese selection – Scottish cheddar, brie and stilton with grapes, celery, and water biscuits
(£3.00 Supplement)



Coffee and Mints

2 courses £19.50

3 courses £25.00

*For those with special dietary requirements or allergies who may wish to know about
the ingredients used, please ask a member of staff*