

Table d'hote Menu

Starters

Warm black pudding & smoked bacon salad with French dressing
topped with a poached egg

Grilled goats' cheese with onion marmalade, beetroot,
and walnut salad with Pesto dressing

Baked mushrooms in a garlic cream sauce glazed with parmesan cheese
and topped with herb croutons

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

Soup of the day served with granary bread



Main Courses

Beef bourguignon in a red wine sauce,
garnished with shallots, lardons of bacon served with creamed mashed potato
Oven roasted chicken breast with pancetta and a brandy and peppercorn cream.

Fillet of seabass and tempura king prawns topped with a chive and garlic butter

Vegetable Fajitas – with Guacamole, lemon mayonnaise, chilli salsa,
grated cheese, a side salad, and tortilla wraps (v)

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

Lamb rump with mustard mash, garlic buttered greens and a rosemary jus (£3.00 supplement)

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



Desserts

Milk chocolate & raspberry torte with berry puree and sorbet

Individual baked Alaska with berry coulis

Fresh fruit salad soaked in lime and bay syrup

Raspberry ripple sundae with fresh raspberries and coulis

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*