

Party Menu

Starter

Chicken Liver Pâté served with a Red Onion Chutney and Oatcakes

Homemade Soup of the Day served with Crusty Bloomer

Button Mushrooms in a Garlic Cream Sauce Glazed with Mozzarella
served with Wholemeal Crusty Bloomer (v)

Roulade of Scottish Salmon, Prawns and Smoked Salmon with Garlic brushed Ciabatta

Fruit Platter - Fanned Melon, Fresh Pineapple and Berry Compote topped with Raspberry Sorbet (v)

Main Course

Pan Fried Breast of Chicken with Creamy Mushroom and Tarragon Sauce

Sea Bass Fillet, Mediterranean Vegetables, Pesto, Tomato & Basil Sauce

Braised Scottish Beef and Macsween Haggis finished with Pink Peppercorn Sauce

Vegetable Risotto, Peppers, Baby Corn, Aubergine, Courgette, Olives, Napoli Sauce, Arborio Rice (v)

Honey Roast Ham and Fresh Pineapple Salad with Coleslaw and Pasta Salad

Dessert

Lemon Posset served with Coconut Ice-Cream and Home-baked Shortbread

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

Eton Mess, Raspberry Coulis, Raspberry Ripple Ice-Cream

Belgian Chocolate Orange Tart served with Vanilla Ice-Cream

Ice-Cream Coupe – Vanilla and Strawberry Ice-Cream,
Whipped Cream, Raspberry Coulis

Coffee with Mints

Lunch 2 Course £15.95

Lunch 3 Course £19.95

Supper 2 Course £17.95

Supper 3 Course £21.95