

Party Menu

Fan of Melon, Fresh Pineapple and Winter Berry Compote topped with Fruit Sorbet (v)

Scottish Smoked Salmon, North Atlantic Prawns with a Citrus and Chive Cream Cheese

Chestnuts' Soup of the Day served with Crusty Bloomer

Baked Button Mushrooms in a Creamy Garlic Sauce glazed with Mozzarella Cheese (v)

Chicken Liver Pate flavoured with Brandy served with a Red Onion Chutney and Mini Arran Oatcakes

~~ooOoo~~

Roast Gigot of Lamb Served with Creamy Mash, Roast Potatoes and Rich Gravy

Fillet of Salmon served with a light Saffron and White Wine Cream Sauce

Pan Fried Breast of Chicken served with a Pink Peppercorn Sauce

*Mushroom Stroganoff – Button Mushrooms cooked with French Mustard, Garlic, Brandy
And Paprika finished with Cream served with Basmati Rice*

Honey Roast Ham and Fresh Pineapple served with Homemade Coleslaw, Potato Salad and Seasonal Leaves

~~ooOoo~~

Mars Bar Cheesecake drizzled with Toffee Sauce and served with Vanilla Ice Cream

Mango Posset with Homemade Shortbread Biscuits and Coconut Ice Cream

Sticky Toffee Pudding smothered with Warm Toffee Sauce served with Vanilla Ice Cream

*A Small Coupe of Coconut and Raspberry Ripple Ice Cream
layered with Whipped Cream and Raspberry Coulis*

Selection of Cheeses served with Mini Arran Oatcakes

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Coffee with Mints

Lunch 2 Course £15.95
Supper 2 Course £19.95

Lunch 3 Course £19.95
Supper 3 Course £21.95