



NEW DINNER MENU

ROASTED GOATS CHEESE SERVED WITH SUCCULENT AYRSHIRE BACON, SUN DRIED TOMATOES, RED ONION SERVED ON WILD ROCKET SALAD WITH BALSAMIC SYRUP

TOMATO AND LENTIL SOUP SERVED WITH FRESH PARSLEY

FANNED MELON WITH SEASONAL FRUITS SERVED WITH SORBET AND RASPBERRY COULIS

POACHED LOCH FYNE SALMON FILLET, TOPPED WITH TIGER PRAWNS AND SERVED IN AN ORKNEY CHEESE SAUCE, SERVED WITH CREAMED POTATOES AND A MIX OF SEASONAL VEGETABLES

MEDALLIONS OF BEEF SERVED ON BED OF MASH WITH MEDLEY OF CHEFS GARDEN VEGETABLES WITH A REDCURRANT JUS

BREAST OF CHICKEN IN MUSTARD GRAIN SAUCE SERVED WITH CABBAGE AND BACON MASH AND CHEFS GARDEN VEGETABLES

HAGGIS, NEEPS AND TATTIES

MERINGUE CHANTILLY WITH SEASONAL FRUITS LACED WITH DELICIOUS VANILLA ICE CREAM

CLOOTIE DUMPLING SERVED WITH ICE CREAM OR WHIPPED CREAM

BANOFFIE TART

TEA OR COFFEE SERVED WITH MINTS IN LOUNGE

MEAL IS ACCOMPANIED WITH A BOTTLE OF HOUSE WINE RED OR WHITE PER COUPLE





TOTAL COST £22.50 PER PERSON

(This is a sample Menu and changes frequently)

