

Menu 1

Cream of Leek & Potato Soup

With chive crème fraîche

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Homemade Steak Pie

*Made with scotch beef in a rich gravy
made from the juices & topped with flaky
pastry*

*Accompanied with Seasonal
Vegetables & Herb Buttered
Potatoes*

-oOo-

Strawberry Cheesecake

With fresh cream

Freshly Brewed Tea & Coffee

£23.00 per person

Menu 2

Chicken Liver Parfait

*With homemade soda bread, red onion
and sun blushed tomato chutney*

-oOo-

Supreme of Chicken

*With a haggis Filling complimented with
a course grain mustard cream sauce
scented with whisky*

*Served with Seasonal Vegetables &
Fresh Thyme Seasoned Roast
Potatoes*

-oOo-

Chocolate Marquise

With blueberry crème fraîche

Freshly Brewed Tea & Coffee

£26.95 per person

Menu 3

Duo of Ogen and Watermelon

*Filled with seasonal berries surrounded
with mango coulis*

-oOo-

Roast Sirloin of Pork

*Stuffed with apricots complimented with
a apple and cider sauce*

*Accompanied with Seasonal
Vegetables and Potatoes*

-oOo-

Raspberry Cranachan

*Finished with toasted oatmeal and
Drambuie*

Freshly Brewed Tea & Coffee

£27.50 per person

Menu 4

Cream of Tomato and Basil Soup

With parmesan croutons

-oOo-

Roast Leg of Lamb

*With a sausage meat stuffing of ginger
and roasted garlic with a fresh thyme
gravy*

*Accompanied with Seasonal
Vegetables and Roast Potatoes*

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Banoffee Pie

With fresh cream and pineapple syrup

Freshly Brewed Tea & Coffee

£29.00 per person