



Table d'hote Menu

Starters

Tempura chicken fillets, pea shoot salad, sweet chilli sauce

Classic prawn cocktail, baby gem lettuce and rich seafood sauce (GF)

A smooth chicken liver parfait with apple chutney and garlic bread

Cocktail of melon and soft fruits topped with a 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 and creamed mashed potato

Grilled fillet of Cajun spiced salmon with garlic greens, crispy noodles, coconut cream (GF)

Roast chicken breast served with a haggis croquette and a peppercorn sauce

Sweet potato, chickpea and spinach curry served with orzo, petit salad, and naan bread (v) (vegan) (GF)

Angus sirloin steak (10oz) served with plum tomato, button mushrooms and two side orders of your choice from the a la carte menu - (£9.50 supplement)

Strips of pork fillet in a stroganoff sauce served with boiled rice

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

Desserts

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Cheesecake of the day, served with cream and fruits of the forest coulis

Fresh fruit salad soaked in lime and bay syrup.

Vanilla panna cotta with berry compote and sponge fingers

Cheese selection – Scottish cheddar, brie and stilton with grapes, celery, and water biscuits
(£3.00 Supplement)

Filter Coffee and Mints

2 courses £19.50
add on a 3rd course for £5.50

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff