

DINNER PARTY MENU
3 COURSES £32.50

SOUP OF THE DAY

WITH FRESHLY BAKED HOMEMADE BREAD

PANKO BREADED MEXICAN SPICED BEAN CAKE

GUACAMOLE, BOMBAY KETCHUP

SMOKED SALMON & CREAMED CHEESE TERRINE

CUCUMBER AND CAPER SALSA

SEASONAL MELON & PROSCIUTTO

HAND-CUT FRUITS, POMEGRANATE AND ELDERFLOWER SYRUP

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ROAST FILLET OF SCOTTISH SALMON

WILTED SPINACH, LOBSTER JUS

ROAST BREAST OF FREE-RANGE CHICKEN

STUFFED WITH HAM AND MOZZARELLA CHEESE,
SCORCHED LETTUCE AND TARRAGON BUTTERED PEAS

FRESH MARKET DISH OF THE DAY

PARMESAN FRIED TRIPLE ONION POTATO CAKE

CREAMED LEEKS, POACHED FREE-RANGE EGG

ALL MAINS ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

SERVED WITH FLAT CAP MUSHROOM WITH GARLIC BUTTER AND BALSAMIC GLAZED TOMATO.
ADD PEPPERCORN OR BÉARNAISE SAUCE FOR £1

8 OZ SIRLOIN (SUPPLEMENT £10) 10 OZ RIB EYE (SUPPLEMENT £12)

8 OZ FILLET (SUPPLEMENT £15)

MAKE IT A SURF 'N' TURF, ADD 3 COLOSSAL SHRIMP IN GARLIC BUTTER FOR £7.50

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TIRAMISU

RASPBERRIES AND FRESH FRUIT COULLIS

STICKY TOFFEE PUDDING CHEESECAKE

STRAWBERRIES AND CUSTARD

SELECTION OF FARMHOUSE CHEESES

WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF