

DINNER PARTY MENU

SOUP OF THE DAY

WITH FRESHLY BAKED HOMEMADE BREAD

SALMON RILLETTES

LEMON, DILL, CUCUMBER AND CRISP BREAD

CLASSIC CAESAR SALAD

BABY GEM LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

CHICKEN & HAM HOCK TERRINE

ONION CHUTNEY, ARRAN MUSTARD DRESSING

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CAJUN SPICED SCOTTISH SALMON FILLET

BEETROOT PUREE, GARLIC BUTTER, LEMON

TERIYAKI STYLE FREE RANGE CHICKEN BREAST

SPRING ONION, SESAME, CUCUMBER

SWEET POTATO, CHICKPEA & VEGETABLE MADRAS

JASMIN RICE

LEMON & HERB SEASONED CHAR-GRILLED SCOTCH LAMB LEG STEAK

BALSAMIC TOMATOES, SALSA VERDE

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

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

ALL SERVED WITH VINE-RIPENED TOMATOES

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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CHOCOLATE TORTE

BOOZY BUTTERSCOTCH SAUCE, MINI MARSHMALLOWS

LEMON PANNA COTTA TART

RASPBERRY COMPOTE

SELECTION OF FARMHOUSE CHEESES

WITH FRUIT CHUTNEY AND BISCUITS

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COFFEE

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF