



The following range of dishes has been created to allow you the flexibility to choose your own menu, allowing your guests on the day a varied and interesting choice. Please make your selection and discuss your individual requirements with us.

Starters

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Smooth Chicken Liver Pate , infused with brandy served with bannocks and redcurrant jus	£3.50
Arbroath Smokie Pate , presented with a horseradish mayonnaise and a crisp salad garnish	£3.50
Smoked Chicken Salad , topped with garlic croutons, parmesan shavings & Caesar dressing	£4.50
Scottish Smoked Salmon , accompanied with a caviar crème fraiche and lemon wedge	£4.50
Fantail of Melon and Lemon Dressed Prawns	£4.35
Vine Tomato and Buffalo Mozzarella Salad	£3.85
Dovetail of Melon , served with a compote of honeyed raspberries and almonds	£3.75
Classic Prawn Cocktail	£3.95
Florida Cocktail , Grapefruit segments, orange segments and pineapple	£3.50
Fan of Poached Pear , scented with mint and served with a quenelle of stilton mousse	£3.95
Smoked Duck , nestling on red char with roasted pine kernels and a honey and soya dressing	£4.25
Brie and Sunblushed Tomato Tart , baked with green pesto	£4.00
Game Terrine , served with plum chutney and oatcakes	£4.25
Haggis, Neeps and Tatties , served with a whisky mustard sauce	£3.75
Pearls of Melon , with raspberries and citrus fruits marinated in grand marnier	£4.00

Soups

Traditional Homemade Scotch Broth	£3.00
Leek and Potato Soup	£3.00
Red Lentil Broth	£3.00
Plum Tomato and Basil Soup	£3.00
Cream of Mushroom and Thyme Soup	£3.00
Carrot and Coriander Soup	£3.00
Cream of Seasonal Vegetables Soup	£3.00
Broccoli and Almond Soup	£3.00
Cream of Cauliflower and Blue Cheese Soup	£3.00
Green Pea and Smoked Ham Soup	£3.00
Creamy Celery and Apple Soup	£3.00
Creamy Curried Parsnip Soup	£3.00
Chicken and Sweetcorn Soup	£3.00
Minestrone Soup	£3.00
Squash, Carrot and Orange with cinnamon crème fraiche Soup	£3.00
Cullen Skink Soup	£3.00
Carrot, Honey and Ginger Soup	£3.00



Main Courses

Main Courses

Traditional Tender, Steak, Ale and Mushroom Pie	£12.25
Roast Sirloin of Scottish Beef napped with a claret and mushroom sauce	£15.50
Supreme of Chicken Royal Stuart , stuffed with chicken liver pate, encased in a puff pastry lattice, served with a ruby port wine sauce	£13.00
Chicken Chasseur , napped with a classic chasseur sauce	£13.50
Supreme of Chicken , stuffed with haggis with a whisky and Arran mustard sauce	£13.50
Escalope of Steamed Salmon , set on a saffron cream reduction	£13.50
Roast Breast of Barbary Duck , with heather honey and a kumquat and cherry sauce	£14.25
Prime Roast Rib Eye of Beef , topped with a green peppercorn sauce	£15.00
Baked Herb Crusted Loin of Cod , nestling on a garlic, caper and cherry tomato sauce	£13.00
Saddle of Lamb , stuffed with an apricot and rosemary forcemeat napped with a red wine and redcurrant glaze	£14.50
Loin of Perthshire Pork , presented with a sage jus and fresh apple sauce	£13.25
Medley of Roasted Vegetables encased in a puff pastry (v)	£11.95
Courgette and Tomato Butterbean Crumble	£11.95
Cold Fillet of Scottish Salmon Salad , crisp leaves, rocket, beetroot, cucumber and tomatoes	£12.25

Vegetables

Baton Turnip
Baton Carrots
Fine Green Beans
Mange Tout
Roast Parsnips
Braised Red Cabbage
Cauliflower Pollonaise
Steamed Broccoli
Minted Peas
New Boiled Potatoes
Roast Potatoes
Duchess Potatoes
Rosemary and Garlic Potatoes

Choose two vegetables and one potato, which is included in your main course price.

If you wish an Extra vegetable and potato selection, this is £1.25 per serving.



Desserts

Desserts

Traditional Raspberry and Drambuie Cranachan
served with butter shortbread

Selection of Scottish Cheeses
served with celery, grapes and oatcakes

Fresh Seasonal Fruit Salad
nestling in a crisp brandy snap basket with vanilla ice cream

Lattice Apple and Cinnamon Pie
topped with sauce anglaise

Rich Dark Chocolate Fudge Cake
accompanied with whipped chantilly cream

Banana Toffee Cheesecake
served with fresh dairy cream

Profiteroles
served with fresh dairy cream and smothered in chocolate sauce

Meringue Nest
filled with seasonal red fruits

Tarte au citron
filled with a rich combination of cream, eggs and fresh lemon

Black Forest Gateau
with Kirsch served with fresh whipped cream

Tea or Coffee with dark chocolate mints

£3.95

£4.50

£3.95

£3.95

£3.95

£4.25

£4.15

£4.25

£4.05

£3.85

£1.75

Kids Menu

Tomato Soup
Fan of Melon

Golden Chicken Nuggets
Fishy Dippers
Creamy Macaroni Cheese
Beefy Burger in a bap
Cheese and Tomato Pizza (v)

Select 2 main course items

Duo of Ice cream Scoops
Chocolate Fudge Cake

3 course kids meal

£6.50

