

Menu Selector

The Following range of dishes has been created to allow you the flexibility to choose your own menu, allowing your guests a varied and interesting choice.

Please make your selection and discuss, at an appointment, your individual requirements.

Starters

Homemade Chicken Liver Pate infused with brandy served with bannocks and a redcurrant jus	£3.30
Fan of Honeydew Melon set on a light fruit coulis of wild berries	£3.15
Terrine of Arbroath Smokie Mousse served with a coarse grain mustard and dill dressing	£3.65
North Atlantic Prawns and Melon balls topped with a tangy Marie Rose sauce	£4.75
A Cocktail of Pineapple, Orange, Black Grapes laced with passion fruit and rum	£3.40
A Trio of Egg Harlequin sprinkled with plump prawns	£3.35
Salad of Smoked Chicken Strips, grapes & orange segments, lettuce leaves and Caesar dressing	£4.65

Soups

Cream of Broccoli and Almond	£2.95
Traditional Homemade Scotch Broth	£2.95
Leek and Potato	£2.95
Cream of Seasonal Winter Vegetable	£2.95
Red Lentil Broth sprinkled with parsley	£2.95
Cream of Mushroom	£2.95
Cream of Carrot & Corriander	£2.95

All starters and soups served with crusty bread and butter

Main Courses

Roast Rib of Perthshire Beef served with Yorkshire pudding and jus Roti	£11.75
Supreme of Chicken with a tarragon and white wine cream sauce	£11.00
Roast Norfolk Turkey served with chipolatas and a chestnut stuffing	£10.20
Traditional Tender Steak, Ale and Mushroom Pie	£9.50
Roast Leg of Morayshire Lamb served with a rosemary and mint jus	£10.95
Escalope of Scottish Salmon served with a prawn and lobster cream sauce	£10.95
Roast Loin of Ayrshire Pork presented with a calvados and apple sauce	£9.75
Lemon Sole Montrose layered with Smoked Salmon and asparagus with a white wine and grape sauce	£11.75
Roast Sirloin of Scottish Beef with a claret and Mushroom sauce	£12.50
A Trio of Cold Cuts served with a crisp seasonal salad	£9.00
Stir fried vegetable enchiladas, topped with cheddar cheese (V)	£9.00
Seasonal Vegetable Wellington, with Mozzarella cheese, encased in golden puff pastry (V)	£9.00
Penne Pasta with tomato spring onion and corriander (V)	£9.00

Vegetables

Baton Carrots	Garden Peas	New Boiled Potatoes
Brussel Sprouts	Cauliflower Mornay	Roast Potatoes
Fine Green Beans	Broccoli Spears	Duchess Potatoes
		Borderlaise Potatoes

Choose two vegetables and one potato	£2.50
Extra vegetable or potato	£0.80

Desserts

Dutch Lattice Apple and Cinnamon Pie served with vanilla custard	£3.25
Fresh Seasonal Fruit Salad served with fresh dairy cream	£3.80
Crisp Brandy Snap Basket filled with white chocolate and Cointreau mousse	£3.75
A Selection of Scottish Cheeses served with oatcakes	£4.50
Strawberry and Vanilla Mousse	£4.00
Traditional Raspberry and Drambuie Crannachan with petticoat shortbread	£3.80
Raspberry and Peach Pavlova	£4.20
Strawberry Gateaux	£3.25
Chocolate Fudge cake served with whipped cream	£3.25
Lemon and Sultana Cheesecake, digestive biscuit base topped with tangy lemon & sultanas	£4.20
Tea or Coffee and Dark Chocolate Mints	£1.35