

4 – 3 – 2 – 1 Menu

Starters

*Soup of the Day
Served with crusty bread*

*Chicken Liver Parfait
Accompanied with toasted sourdough bread,
mixed leaves & apple chutney*

*Caprice Salad
Sliced mozzarella and beef tomatoes served
with balsamic dressed rocket & finished with basil oil*

*Haggis Tempura
Traditional Scottish haggis coated with a tempura batter
served with a spiced dip & dressed leaves*

Main Courses

*Grilled Chicken Breast
Served on roasted med veg and sauté potatoes
finished with tomato & basil sauce*

*Pan Seared Sea Bass
Accompanied with crushed new potatoes,
sautéed spinach & a sweet chilli beurre blanc*

*Wild Mushroom Risotto
Finished with herb oil light leaves & shaved parmesan*

*Fish & Chips
Beer battered Haddock & chips,
served with grilled lemon & tartare sauce*

Desserts

*Baked Cheesecake
Wild berry compote and chantilly cream*

*Chocolate Bavaroise
Served with candied strawberries*

*Sticky Toffee Pudding
Vanilla pod ice cream*

*Fig and Almond Tart
Served with crème anglaise*