

# Suggested Menus

*For party of 70 persons or less choose 2 items from course and for party's over 70 persons choose one item from each course.*

*From 1st Jan 2008 guaranteed until 31st December 2009*

*Three Courses £25.00*

*Four Courses £28.00*

*We always have vegetarian and Special Diet menus available.*

## Starters

Duck and Apricot Terrine set on a sweet port reduction  
Locally smoked trout with crème fraiche, chives and Blinise  
Prawn Marie rose in a basket of crisp lettuce  
Melon fan with mango sorbet  
Hot smoked Salmon on a bed of mixed leaves with sour cream  
Mushroom risotto cake filled with mozzarella served with basil oil

## Soups

(Soup can be offered as starter)

Leek and potato  
Lightly spiced Chicken and sweet pepper  
Cream of seasonal Vegetables  
Sweet corn Chowder  
Traditional Scotch Broth  
Carrot and Coriander with sour cream

## Main Dishes

Roast Scottish sirloin of beef Chasseur  
Baked fillet of Chicken stuffed with Haggis with a whisky and Thyme sauce  
Fillet of Salmon poached in white wine topped with lemon cream  
Roast loin of Pork, Char grilled and served with sweet ginger reduction  
Barbreck Gigot of lamb enriched with a garlic and fresh rosemary glaze  
Fillet of Halibut cooked in a cream and spring onion sauce with lemon  
Baked Aubergines filled with water chestnuts, leeks, celery and parsnip set on a tomato coulis

## Sweets

Profiteroles with chocolate sauce  
Raspberry Cranachan with hazelnut shortbread  
Mississippi mud pie with vanilla ice cream  
Meringue nest filled with fruit and cream  
Cheesecake; choose from Strawberry and vanilla, Mango and passion fruit or Baily's Irish cream  
Mousse with Langne de chat biscuits; choose from White and dark chocolate, Lemon and Lime or Raspberry

Coffee and Petit Fours are included