

Dinner Menu

Chilled Fan of Melon

served with Iced Blackcurrant Sorbet and a Rich Fruit Coulis (v)

Traditional Haggis

topped with a Whisky and Onion Cream Sauce

Highland Vegetable Soup (v)

Roast Leg of Lamb

complimented with a Rich Red Wine Half Glaze infused with Rosemary

Baked Chicken Breast

accompanied with a Spicy Peppercorn Cream Sauce

Seafood Pie consisting of Haddock, Salmon and Shellfish

topped with a White Wine Cream Sauce and Puff Pastry

Wild Mushroom Ravioli Pasta

Glazed with a Plum Tomato Sauce and Parmesan Shavings (v)

Panache of Vegetables– Steamed Baby Jacket Potatoes

Desserts Menu

Warm Sticky Toffee Pudding (v)

Smothered with Butterscotch Sauce and a scoop of Vanilla ice cream

Selection of Ice Creams

Warm Rhubarb & Ginger Crumble

With Home Made Sauce Anglaise

Choux Pastry Bun (v)

Filled with a rich Chocolate Mousse and
Coated with a Dark Chocolate sauce

Iced Strawberry and Champagne Parfait

Served with Fresh Strawberry Compote

Blackcurrant Sorbet

Selection of Scottish Cheeses

Served with grapes and crackers

Why not try Cockburn's Ruby Port £3.95 or a Choice of Sherries from £2.95

Tea and Coffee Selection

Large espresso	£2.95
Large cappuccino	£2.95
Latte	£2.95
Floater	£2.75
Mocha	£2.95
Hot chocolate	£2.50
Tea	£1.95
Mallow choc	£2.75
Fruit tea	£1.95
Herbal tea	£1.95
Filter coffee	£2.50
Liqueur coffees	£4.95
Parisienne	Martell Brandy
Jamaican	Dark rum
Russian	Vodka
Highland	Scotch whisky
Irish	Jameson's Whiskey
Monks	Benedictine
Seville	Grand Marnier
Calypso	Tia Maria
Isles	Crème de Menthe
Dram	Drambuie
Baileys latte	Baileys