
DINE

3 COURSE DINING

£30.00PP

Soup of the Day (v/vg)

Served with bread and butter

Smoked Mackerel Pate

Served with oatcakes and salad garnish

Haggis bon-bons

Served with peppercorn sauce

Roast Chicken Supreme

*Served with mixed seasonal veg, potato dauphinoise
and a white wine and tarragon gravy*

Seabass en Papillote

Served with seasonal vegetables and new potatoes

Seasonal Risotto (vg)

*Served with seasonal risotto finished
with crostini*

Sticky Toffee Pudding (v)

*Sticky toffee sponge, sticky toffee sauce, topped with
a scoop of vanilla ice-cream*

Seasonal Baked Fruit Tart (v)

Crisp sweet pastry case filled with seasonal fruit

Homemade Sorbets (vg)

*Selection of homemade sorbets and seasonal
berries*