

Saturday 13th February

£35.00

Sunday 14th February

£25.00

starters

Breadcrumbs, deep fried goats cheese with salad and balsamic vinegar.

Fan of avocado and crayfish salad topped with marie rose sauce.

Breadcrumbs button mushrooms filled with cream cheese and redcurrant sauce.

Homemade tomato and basil soup with croutons.

Galia melon with a selection of fresh fruits.

Fresh Scottish scallops, wrapped in bacon and grilled with a crown of lemon.

Chicken and duck liver pate with salad, Cumberland sauce and melba toast

Smoked salmon and prawn roularde served with mixed salad topped with marie rose sauce.

main

Scottish sirloin steak with wild mushrooms, cream and brandy sauce.

Pan fried Seabass fillet with spring onions, ginger and teriyaki sauce.

Roast breast of chicken filled with monkfish and spinach with a lobster sauce.

Poached salmon with hollandaise sauce and fresh asparagus.

Grilled halibut served with prawns and capers.

Roast best end of lamb with a herb and rosemary sauce.

Roast breasts of pheasant served with button onions, smoked bacon and mushrooms in a rich red wine sauce.

Breadcrumbs chicken breast filled with Gruyere cheese and smoked ham and a Madeira wine sauce.

All main dishes are inclusive of a selection of fresh vegetables or a light salad of your choice.

Chef's homemade chips **£2.75**

Chef's mash with spinach and nutmeg **£2.75**

Please be aware our fresh game may contain some shot.

sweets

White and dark chocolate tear drop mousse.

Crème brulee with a shortbread heart.

Selection of cheese and biscuits with apple and apricot chutney.

Passion fruit cheesecake with fruit coulis.

Chocolate bavarois with a white chocolate sauce.

Lemon tart with a raspberry coulis.

Brandy snap basket with fresh strawberries and ice cream.

Fresh ground coffee and chocolate mints **£2.25**

There will be 10% added to your final account to cover the staff gratuities.