

LUNCH/DINNER MENUS

NO. 1

LENTIL SOUP

STEAK & ALE PIE

CHOCOLATE PROFITEROLES WITH DOUBLE CREAM

COFFEE & MINTS

£14.99

NO. 2

GREEN PEA & HAM SOUP

ROAST BREAST OF CHICKEN AND
STORNOWAY BLACK PUDDING SERVED WITH CHEF'S SECRET SAUCE

DUTCH APPLE PIE SERVED WITH FRESH CREAM OR ICE CREAM

COFFEE & MINTS

£15.99

NO. 3

PRAWN MARIE ROSE & SMOKED SALMON
WITH SEASONAL LEAVES

ROAST LOIN OF PORK SERVED WITH AN APPLE & CREAM SAUCE

CRANACHAN

COFFEE & MINTS

£17.50

NO.4

TOMATO, PARSNIP & BASIL SOUP

ROAST SIRLOIN OF BEEF CHASSEUR

LEMON TART WITH FRESH WHIPPED CREAM & MINT

COFFEE & MINTS

£17.99

NO. 5

CHEF'S CHICKEN LIVER PATE WITH
RED ONION MARMALADE & OATCAKES

LEEK & POTATO SOUP

ROASTED DUCK BREAST WITH SWEET
ORANGE & GRAND MARNIER SAUCE

TIRAMISU

COFFEE & MINTS

£18.50

NO. 6

FANNED MELON WITH PARMA HAM

CHICKEN NOODLE SOUP

BAKED HERB CRUSTED SALMON WITH
DILL & LEMON SAUCE

CHOCOLATE & BLUEBERRY LAYER CAKE WITH
FRESH BERRIES & FRUIT COULIS

COFFEE & MINTS

£19.50

NO. 7

OAK SMOKED SALMON WITH CAPERS & FRESH LEMON

BROCOLLI & STILTON SOUP WITH TOASTED ALMONDS

HERB CRUSTED RACK OF LAMB WITH
REDCURRANT JELLY & RED WINE JUS

CHEF'S SPECIAL SCOTTISH TIRAMISU WITH
RASPBERRY, DRAMBUIE & FRESH WHIPPED CREAM

COFFEE & MINTS

£21.99

VEGETARIAN OPTIONS TO MAIN COURSES

MUSHROOM STROGANOFF served with saffron rice

ROASTED VEGETABLE LASAGNE served with seasonal salad

VEGETABLE CHILLI served with soft tortilla and rice

SPINACH & RICOTTA CANNELONI served with seasonal salad

WHOLEWHEAT BURRITOS WITH MIXED SEASONAL VEG

STUFFED SWEET PEPPERS with basmati rice and fresh herbs

HOUSE SALAD SELECTOR

MIXED TOSSED SALAD OF SEASONAL LEAVES

MIXED GREEN SALAD

CREAMY COLESLAW

TOMATO, RED ONION & FRESH BASIL

GREEK SALAD

SAVOURY RICE WITH SULTANAS

SPICY ONION & SWEET PEPPERS

COUSCOUS, CELERY & APPLE

POTATO, SPRING ONION & MAYONNAISE

TUNA PASTA MAYONNAISE

SALAD NIÇOISE (vegetarian option available)

CAESAR SALAD WITH CROUTONS

FUSILLI PASTA WITH HONEY & SUNFLOWER SEED DRESSING

FUNCTION MENUS

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CHOCOLATE PROFITEROLES
WITH DOUBLE CREAM

COFFEE & MINTS

£14.99

NO. 2

GREEN PEA & HAM SOUP

ROAST BREAST OF CHICKEN WITH
STORNOWAY BLACK PUDDING & GRAVY

STRAWBERRY SHORTCAKE GATEAU WITH FRESHLY
WHIPPED CHANTILLY CREAM

COFFEE & MINTS

£15.99

NO.3

PRAWN MARIE ROSE & SMOKED SALMON
WITH SEASONAL LEAVES

ROAST LOIN OF PORK IN AN APPLE & CREAM SAUCE

CRANACHAN

COFFEE & MINTS

£17.50

NO. 4

TOMATO, PARSNIP & BASIL SOUP

ROAST SIRLOIN OF BEEF CHASSEUR

LEMON TARTE WITH FRESH WHIPPED CREAM & MINT

COFFEE & MINTS

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CHEF'S CHICKEN LIVER PATE WITH
RED ONION MARMALADE & OATCKES

LEEK & POTATO SOUP

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ORANGE & GRAND MARNIER SAUCE

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BROCOLLI & STILTON SOUP WITH TOASTED ALMONDS

HERB CRUSTED RACK OF LAMB WITH
REDCURRANT JELLY & RED WINE JUS

SCOTTISH RASPBERRY TIRAMISU WITH
DRAMBUIE & FRESH WHIPPED CREAM

COFFEE & MINTS

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