



Bespoke Supreme

STARTER



Chef's Homemade Soup
Served with a fresh roll.

Ham Hock Terrine
Served with oatcakes and a
Cumberland Sauce.

Haggis Mushroom Cup
Flatbed Mushroom stuffed with haggis,
topped with chiffon cheese and served
with plum coulis.

Breaded Camembert
Rich soft camembert cheese in a crispy
breadcrumb batter, deep fried until
golden, served on a plum coulis and a
salad garnish.

Prawn Cocktail
Greenland prawns with a piquant
homemade Marie Rose sauce, with a
salad garnish and brown buttered
bread.

Melon Sorbet
Honeydew Melon fan with Cassis sorbet

Chilli Beef
Strips of prime beef in a light batter
shallow fried and served with a sweet
chilli sauce.





MAIN COURSE

Roast Beef

*Served with roast and new potatoes,
Yorkshire pudding, seasonal vegetables and
a rich natural gravy*

Lamb Shank

*Slowly cooked braised lamb shank in a
rich red wine and rosemary gravy,
served with new potatoes and seasonal
vegetables.*

Hunter's Chicken

*Tender chicken breast in a hickory smoked
barbecue sauce topped with back bacon and
Monterey Jack cheese.*

Balmoral Chicken

*Tender Chicken Breast fillet stuffed with
haggis and coated with a creamy black
peppercorn sauce*

Sea bass Fillet

*Served on a bed of buttered asparagus
tips, topped with a butter parsley sauce*

Roasted Pork Fillet

*Pork Fillet served with a creamy heather
honey and mustard sauce.*

Salmon Hollandaise

*Poached salmon fillet with a hollandaise
sauce.*

Grilled Fillet Steak

*Prime 8oz Scottish fillet steak served with
onion rings, mushrooms and tomato crown.
(supplement £10 per steak)*



SWEET

Crème Brûlée

Sicilian Lemon Cheesecake

Chocolate Fudge Cake

Sticky Toffee Pudding



Raspberry and White Chocolate Roulade

Toffee Profiterole Cheesecake

Strawberry and Clotted Cream Gateaux

£49.95

