



# MENU

Black Pudding, Leek and Bacon Bonbons served on Salad with Garlic Dip  
Deep-fried Crispy Prawns with a Sweet Chilli Dip  
Haggis Rissoles served on Red Onion Marmalade with Whisky Sauce  
Fan of Melon with Mango Sorbet and Fruit Coulis  
Prawns Marie-Rose  
Homemade Chicken Liver Pate with Cumberland Sauce  
Lentil Soup with Croutons  
Scotch Broth  
Cullen Skink



Fried Haddock with Tartare Sauce  
Deep-fried Scampi with Tartare Sauce  
Grilled Fresh Salmon with Prawns and Fresh Lemon Sauce  
Roast Chicken with Oatmeal Stuffing, Bacon and Tomato  
Roast Turkey with Apricot and Oatmeal Stuffings, Chipolata and Cranberry Sauce  
Roast Beef with Yorkshire Pudding  
Moroccan Lamb with Spicy Rice  
Roast Haunch of Venison with a Rich Red Wine and Redcurrant Sauce served on  
Haggis Mash  
Homemade Steak and Ale Pie  
Slow cooked belly of Pork with Apple Sauce and apricot Stuffing  
Home baked Gammon and Pineapple Salad



Sticky Toffee Pudding with Ice Cream  
Crème Brulee with Fresh Strawberry Compote  
Banoffee Pavlova  
Hot Chocolate Fudge Cake with Cream and Ice Cream  
Banoffee Meringue Nest filled with Ice Cream and Warm Toffee Sauce  
Homemade Raspberry, Strawberry and White Chocolate Cheesecake  
Fresh Strawberry Melba

£ 25.95