



Menu A

Choose One Soup from selection

Chilled Fruit Juices

Choice of 2 hot main courses and salad

Choice of 2 desserts

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Roast Chicken with Bacon and Chive Mash and Natural Chicken Gravy  
Choice of Stuffing – Sage and Onion

or

Haggis Pork Sausage with Thyme and Apple

Steak and Ale Pie

Prime Roast Silverside of Beef served with Yorkshire Pudding and Natural Juices  
or

with a Red Wine, Thyme and Mushroom Sauce

Grilled Supreme of Scottish Salmon with a Tomato Coulis and a Lemon, Dill and Caper  
Butter

or

White Wine Veloute

Salad Choice of Ham, Chicken or Salmon

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Hot Apple Pie and Custard

Sticky Toffee Pudding

Vanilla Ice Cream

Profiteroles in Chocolate Sauce



Menu B

Choice of One Starter
One Soup
Two Main Courses
One Sweet + Ice Cream + Cheeseboard

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Timble of Poached Fresh Scottish Salmon and North Atlantic Prawns, served with Crème Fraiche Garnish, Crisp Salad and Dill Dressing

Mixed Melon and Rocket Salad, Mustard and Orange Dressing with a Balsamic Reduction

Chef's Chicken Liver Pate, Cumberland Sauce, Salad Garnish and Oatcakes

Warm Goats Cheese and Roasted Red Pepper Tartlet with Salad Garnish, Basil Oil and Balsamic Reduction

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Choice of Soup from the Menu

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Roast Leg of Scottish Lamb Served with Minted Tatties and a Red Wine and Rosemary Jus

Breast of Chicken Served with Lardons of Pancetta a Light Veloute and Basil Oil Dressing

Paupiette of Fresh Sole Stuffed with Scottish Salmon, Red Pepper and Dill Mousse, Gently Poached and set in a Tomato Coulis

Traditional Slow Braised Steak with a Choice of Sauces (see Steak Sauce Menu)

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Home-made Chocolate Cheesecake

Sticky Toffee Pudding

Home-made Pavlova with Mixed Berries or Fresh Fruit

Profiteroles with Chocolate Sauce and Raspberry Coulis



Menu C

Choice of One Starter
One Soup
Two Main Courses
One Sweet, Ice Cream + Cheeseboard

Home cured Salmon Salad with Arran Mustard, Dill and Crème Fraiche Dressing

Wild Mushroom and Asparagus Tartlet with Roquefort Cheese

Melon Wrapped in Parma Ham with Rocket Salad and Red Pepper Oil

Melon and Crayfish Tails with a Tangy Citrus Mayonnaise

Wedges of Brie encased in Filo Pastry served with a Redcurrant and Port Sauce with a Hint of Orange

Mediterranean Style Salad – Rocket, Red Chard, Basil, Olives, Sun Blushed Tomatoes, Red Onion,
Pine Nuts, Parmesan and Balsamic Reduction

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Choice of Soup

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Venison Steak Served with Crushed New Potatoes, Flavoured with Sage, Complimented with a Rich
Red Wine and Juniper Jus

Supreme of Duck, Stornoway Black Pudding, Crushed Tatties, Beef and Red Wine Reduction with an
Apple and Rosemary Compot

Breast of Chicken Stuffed with Tomato, Basil and Mozzarella, Wrapped in Parma Ham Flash Roasted
with a White Wine and Thyme Veloute

Fillet of Sole with Crab Meat Mousse, Poached in a Saffron Stock and Served in a Pool of Seafood
Bisque

Monkfish Tail Wrapped in Parma Ham sat on a Bed of Wild Mushroom, Garlic, Tomato and Basil Risotto

8oz Sirloin Steak Sealed on Griddle, Slowly Braised in the Oven until Tender, Served with a Choice of
Sauces

Prime Roast of Sirloin, Red Wine and Thyme Reduction with a Horseradish Mash

Fillet of Pork Stuffed with an Apricot and White Stilton Cheese, Flash Roasted on a Bed of Root
Vegetables with a Honey and Drambuie Jus

Salad Choice



Steak Sauce Alternatives

Wild Mushroom, Stilton and Cream

Onion, Mushroom, Tomato, Natural Juices, Cream and Brandy

Onion, Mushroom, Tomato, Natural Juices, Red Wine and Thyme

Onion, Mushroom, Tomato, Natural Juices White Wine and Tarragon

Heather Honey, Whisky, Cream and Tarragon

Natural Juices, Red Wine Reduction, Thyme and Stilton Cheeseboard

Pink and Green Peppered Brandy and Cream

Cracked Black Peppercorn, Cream and Brandy

Mustard, Roasted Shallot, Tomato and Cream

Blue Stilton, Mushroom and Cream



Selection of Soups

Chef's Lentil Soup Flavoured with Bacon

Traditional Potato and Leek

Cream of Leek and Potato

French Onion Topped with Garlic and Parmesan Croutons

Chicken Broth

Scotch Broth

Cock 'O' Leekie

Cream of Mushroom

Tomato and Red Peppercorn

Tomato and Basil

Tomato and Mint

Tomato and Lentil

Cream of Cauliflower

Cauliflower and Broccoli Topped with Roasted Almonds

Cream of Broccoli and Stilton

Carrot and Corriander

Spiced Parsnip, Ginger and Apple

Parsnip and Lemon

Minestrone

Chicken and Noodle

