

Summer Scottish Menu

Lunch: 2 Course £22.95 p.p. and 3 Course £29.95 p.p.

Dinner: 2 Course £26.95 p.p. and 3 Course £32.95 p.p.

Champagne or Sparkling Cocktail on Arrival (£6.95 Supplement)

N^o **11**

Appetisers

Baked Vegetarian Haggis Wellington with Tomato Chutney **(V)**

Homemade, Chicken, Squash, Sage & Mascarpone Ravioli
With Toasted Pinenut & Herb Butter Sauce

Warm Arbroath Smokie, Cherry Tomato & Artichoke Tart
With Rocket & Parmesan

Mains

Warm Confit of Duck, Sticky Chilli Beetroot,
Ayrshire Potatoe and Smoked Bacon Salad
With Roast Chilli & Orange Dressing

Homemade Open Lasagne of Fish & Shellfish
in a Tomato, Fennel & Samphire Broth

Roast Spiced Cauliflower, Ratatouille,
Clava BonBons & Crispy Soft Boiled Egg **(V)**

Desserts

Warm Chocolate Fondant
With Homemade Vanilla Ice Cream **(V)**

Cranachan
(a traditional Scottish dessert of raspberries, whipped cream and oatmeal
served with a chocolate spoon) **(V)**

Selection of Artisan Cheeses from Ian Mellis served
with Grapes, Apple & Thyme Jelly Chutney
and Scottish Oatcakes **(V)** (£3.50 Supplement)



Summer Scottish Season
and Enlightene Eating
Menus