



Sample Menu 1

Lentil and Smoked Bacon Soup served with Crusty Bread

Homemade Chicken Liver Pate with Caramelised Red Onion Marmalade

Sautéed Garlic Mushrooms in a creamy Garlic and Tarragon Sauce

Tender Chunks of Beef in its own Pan Gravy topped with Puff Pastry

Succulent Breast of Chicken smothered in a Creamy Peppercorn Sauce

Cold Poached Salmon with Hollandaise and Crisp Salad

All served with Chef's Seasonal Vegetables and Potatoes

Fresh Fruit Gateau

Apple and Cinnamon Crumble

£14.00 per person

Menus with be an additional £1.20 per person if tea and coffee is required



Sample Menu 2

Cream of Tomato and Basil Soup served with buttered Crusty Bread

Icelandic Prawns masked in a tangy Marie-Rose Sauce

Breaded Garlic Mushrooms served with a Garlic Mayonnaise

Tender Chunks of Beef Bourguignon

Succulent Breast of Chicken with a White Wine and Mushroom Sauce

Poached Salmon with Asparagus and Lemon Butter Sauce

All served with Chef's Seasonal Vegetables and Potatoes

Fresh Fruit Salad

Fresh Cream Gateau

£14.00 per person

Menus will be an additional £1.20 if Tea and Coffee is required



Sample Menu 3

Potato and Leek Soup served with buttered Crusty Bread

Peppered Smoked Mackerel served with a Horseradish Cream Sauce

Chilled Honeydew Melon with Fruits of the Forest Compote

Slow Roasted Brisket of Beef with a Red Wine Gravy

Breast of Chicken stuffed with Haggis and served with an Arran Mustard and Whisky Sauce

Poached Salmon with Prawn, Lime and Coriander Butter Sauce

All served with Chef's Seasonal Vegetables and Potatoes

Syrup Sponge Pudding with Custard

Vanilla Cheesecake

£14.00 per person

Menus will be an additional £1.20 if Tea and Coffee is required