



**Sunday 11<sup>th</sup> March 2018**

*Served from 12pm to 6.30pm*

*Smooth chicken liver parfait with onion chutney and mini oatcakes £5.95*

*Fanned cantaloupe melon with pomegranate seeds, raspberry coulis and blackcurrant sorbet*

*(GF) (V) £5.95*

*Platter of smoked duck and quail egg salad with mixed micro leaves, sun dried tomatoes, sliced radish and parmesan shavings drizzled with lemon oil and balsamic syrup (GF) £6.95*

*Goats cheese and asparagus tart served on a rocket salad with pine nuts and citrus fruit (GF)(V) £6.50*

*Coconut coated king prawn served with a coriander sweet chilli dip £6.75*

*Carrot and sweet potato soup with crème fraiche (V) (GF) £4.95*

*Cream of asparagus, pea and mint soup (V) (GF) £4.95*



*Prime roast sirloin of beef with Yorkshire pudding served with a medley of vegetables, skirlie, gravy and roast potatoes £15.95*

*Smoked chicken and Chorizo risotto with parmesan tuile (GF) £15.95*

*Grilled fillet of salmon served with ratatouille and parsley potatoes (GF) £15.95*

*Strips of pork finished in a creamy brandy and mushroom sauce flavoured with paprika served with a timbale of wild rice (GF) £16.95*

*Char-grilled supreme of chicken with spring onion mash, fine green beans and garlic and herb sauce (GF) £15.50*

*Potato and chick pea curry served with coriander rice and garlic naan bread (V) £13.95*

*Warm lemon and rosemary chicken salad with a shallot and caper dressing (GF) £12.95*



*Chilled chocolate fondant served with a salted caramel sauce and pistachio nut ice cream (GF) £6.95*

*Banoffee sundae- bananas with toffee sauce, toffee ripple ice cream, fudge pieces and whipped cream (GF) £6.95*

*Sticky toffee pudding topped with crème fraîche £6.50*

*Mango mousse served in a chocolate cup with a refreshing mango sorbet (GF) £6.95*

*Vanilla crème brûlée, served with homemade gluten free shortbread and vanilla ice cream (GF) £6.95*

*Selection of Scottish cheeses with celery, grapes, apple and biscuits £8.50*



*Tea/Coffee with fudge £2.85*