

Sample Table D'Hote Menu

To Commence

Soup of the Day

Served with fresh Rustic Cob Bread

Filo Basket

Filled with Wild Mushroom, Bacon & Garlic

Cooked in a creamy Brandy Sauce

Served with Crispy Leaves

Smoked Salmon Timbale

Scottish Smoked Salmon

stuffed with crab & Prawns & Served with

a Light Marie Rose Sauce

Tomato Brushetta

*Diced Tomato & Red Onion tossed with Fresh Basil,
Garlic and Olive Oil Served on toasted Rustic Bread*

And drizzled with Balsamic Dressing

To Continue

Darne of Salmon

Succulent 8oz Salmon Steak

Served with a Tomato & Dill Butter Sauce

Rump Steak

*Cooked to your Liking & Served with homemade Vegetable Crisps
and finished with a rich Red Wine Jus*

Chicken Supreme

Stuffed with Goats Cheese & Sun Blushed Tomatoes

Drizzled in a Rich Garlic Butter

Risotto Verde

Arborio Rice with Peas, Mint & Tomato

Garnished with crisp Rocket and Parmesan Shavings

*Unless otherwise stated all dishes are Served with Chefs selection of
Potatoes and Vegetables*