

Fathers Day Carvery

Sunday 18th June 2017
Served 12.00pm to 8.00pm

Starters

Roasted Tomato and Red Pepper Soup
with Parmesan Scone

Haggis Bon-Bon's
with Wholegrain Mustard and Tarragon Mayonnaise

Chicken Liver Parfait,
Homemade Fruit Chutney and Arran Oaties

Prawn, Avocado and Apple Cocktail,
Marie Rose Sauce and Homemade Brown Bread

Wild Mushroom and Blue Cheese Tart,
Basil Pesto, Rocket and Watercress Salad

Mains

From The Carvery

Roast Striploin of Beef
Butter Roasted Breast of Turkey
Coca Cola Glazed Gammon

Roast Potatoes
Dauphinoise Potatoes
Roast Carrot and Parsnip
Cauliflower Cheese
Tender Stem Broccoli
Clapshot
Creamed Cabbage
Oatmeal Stuffing
Pigs in Blanket

Freshly Prepared in the Kitchen

Slow Braised Red Thai Lamb Curry,
Basmati Rice, Poppadum's and Mint Yoghurt

12 Hour Cooked Blade of Beef,
Haggis Gnocchi, Bourguignon Sauce

Pan Seared Salmon,
Warm Salad of Broad beans, Pea and Samphire with Champagne and Caviar Veloute

Butternut Squash, Spinach and Feta, Potato Gnocchi,
Crispy Sage and Toasted Seeds

6oz Sirloin Steak,
Hand Cut Chips, Flat Cap Mushroom and Slow Roasted Tomato (£5 supplement)

Desserts

Sticky Toffee Pudding,
Butter Scotch Sauce and Honeycomb Ice Cream

Salted Caramel and Dark Chocolate Tart,
Chantilly Cream, Orange and Honeycomb

Cranachan Sundae
Whiskey and Oatmeal Ice Cream, Scottish Raspberries, Chantilly Cream and Berry Coulis

Selection of Simpson of Buckie Ice Cream

Scottish Cheeseboard with Homemade Fruit Chutney and Oatcakes

Served with Freshly Brewed Coffee and Tea Served with Homemade fudge

£24.95 for 3 courses £20.95 for 2 courses

£12.95 for children under 12 £6.95 for children under 5

