

EVENING DINNER MENU

3 COURSES - £15.00

DUCK & ORANGE PATE 1

(Smooth & tangy pate served with melba toast & side salad)

CHUNKY VEGETABLE SOUP 2

(Rich & creamy tomato soup full of natural core ingredients)

SMOKED SALMON MOUSSE 3

(Salmon mousse filled with a soft mustard & dill centre encased in highland smoked salmon)

WOODLAND MUSHROOM CHICKEN WRAPPED IN BACON A

(Succulent Breast of chicken filled with a creamy woodland mushroom & spinach sauce wrapped in bacon)

BEEF WITH PORTOBELLO MUSHROOM & BALSAMIC JUS B

(A slow-cooked beef brisket steak topped with a Portobello mushroom and served in a balsamic jus)

HADDOCK & SMOKED SALMON FISH PATE C

(Delightful mix of haddock and smoked salmon blended with a rich fish sauce)

(V) VEGETARIAN LASAGNE VERDI D

(3 layers of spinach lasagne layered with courgettes, tomatoes & onions in a tomato sauce topped off with cheddar cheese)

Accompanied By:

Selection Of Buttered Vegetables & Potatoes

PLATTER OF CHEESE & BISCUITS X

(Selection of fresh cheeses served with a variety of savoury crackers & fresh red & green grapes)

WHITE CHOCOLATE TORTE WITH RUM Y

(Vanilla sponge base, covered with a white rum chocolate and cream truffle, wrapped with white chocolate)

STRAWBERRY CREAM HORN Z

(Melt-in-the-mouth pastry filled with fresh vanilla cream, topped with sliced strawberries and served with fruit of the forest coulis)

COFFEE / TEA

AFTER DINNER MINTS