

Table D'hôte Dinner Menu

Two Course - £22.00

Three Course - £25.00

Hors d'oeuvres

Chefs freshly prepared soup of the day

Green pea and ham soup

*Arbroath smokie fish cakes
Set on a seafood coulis*

Garlic and chilli infused mussels

Steamed cannelloni in a rich tomato sauce

*An organic salad of feta, olives and pea shoots
With mint and lemon dressing*

A cocktail of baby pineapple and iced melon

Entrees

*Grilled shetland salmon with hollandaise,
New season asparagus and dill*

*Saute of king prawn, monkfish and parma ham
In a lime scented cream*

*Oven baked loin of pork
Served with wild mushroom sauce*

Braised lamb shank on mashed potato and redcurrant glaze

*Breaded supreme of chicken
Stuffed with smoked cheese on a caper butter*

*Oriental stir fry of beef fillet
With steamed cardamon rice*

*A cassoulet of mixed fried beans
Set on roasted leek and celery*

Home-matured sirloin steak garni (£5.00 extra)

14oz scotch rib-eye steak (£7.00 extra)

Flambés (£8.00 extra)

Continental Steak Diane, Peppered Fillet Steak, Scampi Dean Park

Selection Of Homemade Desserts

Coffee And Mints