

DINNER MENU

Starters

GREEN PEA SOUP (5,8,10)

Served with a bread roll (1,3,5)

HAM AND POTATO SALAD (3,5,6,8)

Combined in mayonnaise on a bed of salad leaves

BREADED MUSHROOMS (1,3,5,6,8)

Presented with salad leaves and sweet chilli sauce

Mains

CHICKEN ROULADE (1,3,5,6,8,9,10)

Minced chicken roulade stuffed with smooth haggis topped with whisky sauce

BEEF BOURGUIGNON (1,10)

Accompanied with mash potato

BAKED FILLET OF HAKE (1,3,4,5,8,10)

Served with creamy tomato Provencal sauce

ROAST VEGETABLE PASTA (1,3,5,7,8,10)

Combined with green pesto

Desserts

RICE PUDDING (5,8)

Topped with custard

SCOTTISH CRANACHAN (1,5,8)

Mix of berries, whipped cream, forest berry coulis and served with shortbread

CHOCOLATE ARCTIC ROLL (1,3,5,8)

Accompanied with Chantilly cream and berry coulis

TEA AND COFFEE SERVED IN THE LOUNGE

If you suffer from any food allergies or intolerances please inform your server upon placing your order

1. GLUTEN 2. CRUSTACEANS 3. EGG 4. FISH 5. MILK 6. MUSTARD 7. NUTS 8. SOYA
9. SOLPHITES 10. CELERY 11. SESAME 12. LUPIN 13. PEANUTS 14. MOLLUSCS