

A LA CARTE MENU 2010

STARTER

| | |
|--|-------|
| salad of melon and grapes with port | £4.80 |
| smoked salmon roulade with horseradish cream | £5.25 |
| creamed mushrooms served in a filo basket | £4.95 |
| black pudding topped with bacon and mushrooms with balsamic dressing | £4.95 |
| sunblush tomato and mozzarella bruschetta with red onion marmalade | £4.95 |
| prawn and mango salad with a lime dressing | £5.60 |

SOUP

| | |
|--|-------|
| carrot and coriander | £4.15 |
| lentil and smoked bacon | £4.15 |
| cullen skink (smoked haddock and potato) | £4.15 |
| cock-a-leekie (chicken and leek broth) | £4.15 |
| vine tomato and basil | £4.15 |

INTERMEDIATE COURSE

| | |
|--|-------|
| haggis, neeps and tatties wi' whisky sauce | £4.50 |
| arbroath smokie tartlet | £5.25 |
| champagne sorbet | £4.45 |
| fruit sorbet | £3.75 |

MAIN COURSE

| | |
|--|--------|
| baked sea bass with tomato basil and olive crust | £16.50 |
| juniper and honey glazed duck breast | £14.95 |
| roast rack of lamb with rosemary and red wine reduction | £16.50 |
| roast sirloin of beef with yorkshire pudding and horseradish | £15.50 |
| breast of chicken in red pesto cream | £13.25 |
| roasted pork with caramelised apples and madeira | £13.95 |
| oriental salmon fillet | £14.25 |
| roast cod wrapped in parma ham | £15.50 |
| breast of chicken with haggis stuffing | £13.95 |
| grilled lamb steaks with a mustard, garlic and thyme crust | £14.50 |
| roast fillet of beef with pink peppercorn sauce | £22.50 |

DESSERT

| | |
|--|-------|
| lemon crème brûlée served with shortbread biscuit | £4.95 |
| hot chocolate fondue with fresh fruits | £5.10 |
| seasonal fruit pavlova | £4.95 |
| sticky toffee pudding with cream | £4.95 |
| traditional apple tart with crème anglaise | £4.95 |
| raspberry cranachan with highlander biscuit | £4.95 |
| trio of desserts | £5.20 |
| selection of scottish cheeses, oatcakes and grapes | £4.95 |

fair trade fresh ground coffee and mints included in the dessert price