



Dinner Menu

Starter

Fresh tomato soup with basil, homemade bread
Chicken liver parfait, onion marmalade, country bread toast

Main Course

Roast topside of Scotch Angus beef, Yorkshire pudding, roast gravy
Pot roast chicken with bacon, mushrooms, baby onions in red wine
Fillet of Scottish salmon, prawn and leek chowder cream *
Baked vegetable rigatoni with parmesan shavings, garlic bread, dressed salad (v)

(all mains served with roast and mashed potatoes and seasonal vegetables)

Dessert

Chocolate truffle torte with fresh cream
Baked mixed berry cheesecake with fruit coulis

2-Course £19.50

3-Course £24.50

*** Supplement of £3.00 per person**