

## Dinner Menu

2 Course £22.50 (Including Tea OR Coffee)

3 Course £27.50 (Including Tea OR Coffee)

*Cream of Vegetable Soup served with warm Bread & Butter.*

*Lunan Bay Salad with smoked salmon, avocado mousse, baked fish, vine ripe tomato and prawns served in a balsamic and lime and fresh herb creamy dressing.*

*Melted Goats Cheese on toasted Brioche served with Spinach & Red Onion Salad & Walnut & fresh herb Vinaigrette.*

*Haggis en Croute served on a bed of winter vegetables and whisky and thyme essence.*

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*Pan Fry Scottish Salmon stuffed with king prawns served on a bed of Courgette & Leeks with a lemon and basil, shellfish beurre blanc.*

*Roast Gressingham Duck Breast with thyme served a la orange garnished  
Braised dark puy lentils and parma ham.*

*Winter Vegetable and Mushroom Crumble topped with a Parmesan Crust served with  
Fresh Herb, Garlic & Butter Sauce*

*Slowly Braised Lamb tagine served wild aromatic couscous and winter vegetables in a  
tomato and coriander jus.*

*Poached Haddock filled with spinach and shallots served in a parsley and wild  
mushroom cream sauce*

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*Assorted Cheese Platter served with Oatcakes and Grapes and Chutney.*

*Sticky Toffee Pudding served with Butterscotch Sauce & Vanilla Ice Cream*

*Mango and Raspberry Cheesecake served all fruit Coulis and crème Chantilly*

*Dark Chocolate Dome with Raspberry served with Crème anglaise.*

*Apple and pears and sultana crumble served with grand Marnier custard.*

*Menu changes daily according to season and events*