

# Sample Sunday Lunch & Dinner Menu

Menu selection: 1 Course £10.50, 2 Courses £12.95, 3 Courses £15.40

## APPETISERS

Lightly Curried Parsnip, Carrot & Coconut Soup V GF  
Chilled Medley of Melon with Mixed Berries V GF  
Buttered Asparagus, Shaved Parmesan & Toasted Pinenuts V  
Smooth Chicken Liver Pate Served with Oatcakes, Plum Chutney  
Smoked Haddock Cheesecake & Tarragon Crème Fraiche

## MAIN COURSES & CARVERY

Allow our chef to carve your order from our selection:

Roast Beef, Roast Chicken, Roast Pork, Roast Gammon  
sage & onion stuffing, roasted onions, pork crackling,  
chipolatas, Yorkshire pudding, roast potatoes & fresh vegetables

Moroccan style Chicken Tagine with cous cous GF

Highland Venison Casserole with Buttered Mash GF

Grilled Haddock (£1.50 supplement) With dill & lemon crumb, French Fries

Italian Caponata with Battered Aubergine & Courgette V

8 oz Sirloin Steak 'Garni' (supplement £12.00)

Unless otherwise stated Main courses above are served  
with potatoes and fresh market vegetables.

Salad Platters: served with mixed leaves, coleslaw & potato salad  
Choose from Cheese V, Baked Gammon,  
Chicken Or Cold Poached Salmon (salmon supplement £1.50)

## SWEET TOOTH MENU

Sticky Toffee Pudding with Butterscotch and Ice Cream

Carrot Cake with Caramel Syrup and Orange Sorbet

Pear and Toffee Pavlova GF

Belgian Chocolate Brownie with Mini Mallows and Chocolate Sauce

Warm Apple Crumble with Custard

Ice Cream with Chocolate, Strawberry GF or Toffee Sauce GF

Prior to ordering -please advise your server of any allergies or special dietary needs  
V suitable for vegetarians GF gluten-free