



## SATURDAY 24<sup>th</sup> AUGUST SPECIAL MENU

### STARTERS

#### **Haggis, Neeps and Tatties**

Served with a caramelised onion gravy

#### **Cream of Broccoli and Stilton Soup**

With crusty bread and butter

#### **Smoked Salmon and Asparagus Salad**

Seasonal leaves, charred asparagus, highland smoked salmon with a tarragon and lemon dressing

#### **Sauté of Woodland Mushrooms**

Cooked in a lite garlic and herb cream, served on toasted Italian bread

#### **Goats Cheese Frite**

Breaded cheese, on a bed of seasonal leaves with a tomato and basil dressing

### MAINS

#### **Pan Seared Highland Venison**

Served with Stornoway black pudding and a redcurrant and chocolate sauce

#### **Smoked Haddock Monte Carlo**

Natural smoked haddock topped with a poached egg and cheddar cheese and chive sauce

#### **Beef or Vegetable Sizzler**

Beef or vegetables tossed with mushrooms, onions and peppers, bound in either a pepper or sweet Chilli sauce, served with rice or fries

#### **Supreme of Ayrshire Chicken**

Tender chicken breast, served with a chasseur sauce of mushrooms, tomato, wine and fresh herbs

### DESSERTS

#### **Sticky Toffee Pudding**

Choose either custard or fresh cream

#### **Homemade Sherry Trifle**

#### **Banana Chocolate Sundae**

**2 COURSES £15.95/ 3 COURSES £18.95**