



## **SATURDAY 22<sup>ND</sup> JUNE SPECIAL MENU**

### **STARTERS**

#### **Chicken Liver Pate**

Served with Toast and Caramelised Onion Chutney

#### **Homemade Soup of the Day**

With bread and butter

#### **Stornoway Black Pudding & Haggis Bonbons**

Coated in Oats with a lite Pepper Sauce

#### **Highland Smoked Salmon & Prawn Marie Rose**

Set on a Bed of Leaves with the Classic Sauce

#### **Wedges of Camembert Cheese**

coated in breadcrumbs with a Redcurrant and Port glaze

### **MAINS**

#### **Fillet of Tayside Salmon**

Grilled then set on a White Wine and Mussel Cream Sauce

#### **Escalope of Veal**

Breaded Veal, pan fried served with a Mushroom, Garlic and Tarragon Sauce

#### **Sweet Chilli Chicken Sizzler**

Strips of Chicken tossed with mushrooms onions and peppers, bound in a Sweet Chilli sauce,  
served with rice or fries

#### **Beef Bourguignonne**

Braised Beef cooked in Red Wine with Baby Onions, Smoked Bacon and Mushrooms

#### **Mushroom and Roasted Pepper Stroganoff (v)**

Served with Boiled Rice

### **DESSERTS**

#### **STICKY TOFFEE PUDDING**

Choose either custard or pouring cream

#### **Lemon Citrus Tart**

With whipped Cream and Fruit Coulis

#### **Tablet Ice Cream**

Topped with Toffee Sauce

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