

To Begin

Chefs Own Home Made Soup of the Day

Made with fresh market produce.



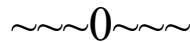
Haggis, Neeps and Tatties

Locally produced Haggis served on Oatcakes drizzled with whisky and onion sauce.



Nest of Melon with Fresh fruit

Nest of cantaloupe and honeydew melon, garnished with watermelon & fresh fruit salad, drizzled with coulis.



Gravadlax Smoked Salmon

Locally smoked Scottish salmon dressed with a honey, dill and mustard glaze. Accompanied with salad garnish & brown bread croutons.



To Refresh The Palette

A refreshing sorbet

To Follow

Feta & Aubergine Gateaux

Layers of pan cooked aubergine with feta cheese, shallots and vine tomatoes, accompanied with roast Mediterranean vegetables and chive sauce.



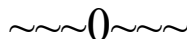
Supreme of Corn Fed Chicken

Tender breast of corn fed chicken stuffed with garlic and herb butter. Oven baked and served upon batons of carrot & courgette. Accompanied with a creamy mushroom sauce.



Pan Seared Salmon

Darne of salmon, pan seared with olive oil then brushed with oyster sauce. Presented on a bed of soya scented vegetables with prawns.



Pot Roast Scottish Sirloin

Tender sirloin of beef, slowly pot roasted in the kitchen range, served with “Colcannon” a traditional mixture of spring greens, pot roast carrots, onions and puree turnip, topped with pan juice gravy.



Pork Tenderloin Stroganoff

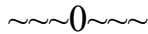
Scottish pork fillet, sliced and sautéed with onions, broccoli and bell peppers, flamed with brandy and reduced with fresh cream. Served with stir fry vegetable rice.



Finally

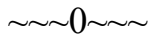
Chefs Strawberry and Passion Fruit Cheesecake

Chefs own Crème Cheese cheesecake made with fresh strawberries and passion fruit with a thick crumb base, garnished with fruit puree.



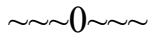
Chocolate Edinburgh Fog

A thick set chocolate fog with chocolate chips, scented with brandy on a chocolate sponge base soaked with kirsch and topped with whipped cream and chocolate sauce.



The Tipsy Laird

“The tipsy laird” or Scottish trifle consists of Jam soaked sponge coated with Drambuie scented custard, topped with crushed meringue, double cream and dark chocolate topping.



Raspberry Cranachan Ice Cream

Chef’s own Ice cream laced with whiskey liqueur, heather honey, fruit puree and toasted oatmeal. Served with butterscotch sauce.

