

Starters

Grilled goats cheese salad served with pineapple and cracked black pepper chutney

Soup of the day served with bread and butter

Haggis balls rolled in pinhead oats with Drambuie and coarse grain mustard sauce

Palate cleanser

Champagne Sorbet

Mains

Baked fillet of cod on a bed of mashed potatoes served with tarragon and butter sauce and topped with parsnip crisps

Chicken Balmoral: - Chicken breast stuffed with haggis served in a Drambuie and coarse grain mustard sauce

Roast top side of beef cooked in a rich red wine grave and served with baby potatoes and vegetables

Mediterranean roast vegetables risotto with garlic bread

Dessert

Homemade sticky toffee pudding with toffee sauce and vanilla ice cream

Selection of luxury ice creams, vanilla, chocolate, mint, amaretto & almond, and maple & walnut.

Cheese board, selection of Scottish cheeses served with oat cakes