

Easter Sunday Menu

Homemade Soup of the Day (G*)

Served with a crusty roll & butter

Warm Salad of Smoked Haddock, Stornaway Black Pudding & Crips Bacon

Drizzled with an Arran mustard vinaigrette

Panko Breaded Goats Cheese (V)

On a tomato & red pepper coulis with coriander shoots

Fanned Melon Platter (V,G)

With a passion fruit & rum syrup and coconut sorbet

Roast Vegetable and Parmesan Tartlet (V)

With pesto & crisp salad



Roast Rib of Scottish Beef

With chestnut mushrooms, oven roasted shallots and crispy pancetta served with roast gravy

Crispy Battered Haddock

Served with chips, mushy peas, tartare sauce & lemon

Warm Cajun Chicken Salad (G)

With Asian slaw, beansprouts & Fine Peppers

Crispy Duck Leg

With sweet red cabbage, rosemary potatoes, thyme jus

Pan Roasted Rump of Lamb

With a rosemary & redcurrant gravy

(Supplement £2.95pp)

Cauliflower Tartlet (V)

Baked with a broccoli & cheese sauce

Topped with almond breadcrumbs & served with baby potatoes



Vanilla Pana Cotta

With poached rhubarb and crushed biscuit

Steamed Treacle Sponge

With sauce anglaise & vanilla ice cream

Profiteroles filled with Whipped Cream

Smothered in hot Belgian chocolate sauce

Sticky Toffee Pudding

Served with hot butterscotch sauce, toasted nuts & vanilla ice cream

Chefs Selection of Ice Cream

Strawberry, Chocolate & Vanilla

£16.50 per person – 3 Course

£13.50 per person – 2 Course

