

MENU 1  
£12.95

Soup Of Your Choice  
Melon Fan with Fresh Oranges &  
Raspberry Coulis  
Chilled Fruit Juice

\*\*\*

Choose any 3 Main Courses

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Supreme of Chicken in a Wine &  
Mushroom Sauce

Traditional Homemade Beef Steak Pie  
York Ham Salad

Vegetarian Dish of the Day

Chef's choice of Vegetables & Potatoes

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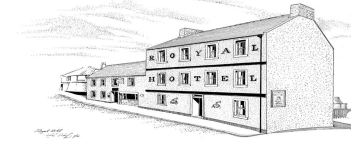
Hot Apple Crumble with Calvados Cream

Scotch Sherry Trifle

Trio of Ice Cream

\*

Coffee & Mints



MENU 2  
£14.95

Scotch Broth

Chefs Chicken Liver Pate with Highland

Oatcakes & Cumberland Sauce

Prawn Cocktail with Dill & Lemon Dressing

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Poached Fillet of Haddock in a Cheese & Chive  
Sauce

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Choose any 3 Main Courses

\*\*\*

Roast Topside of Beef & Yorkshire Pudding

Medallions of Pork with Calvados Sauce

Vegetarian Dish of the Day

Assorted Meat Platter

Chef's choice of Potatoes & Vegetables

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Strawberry Cheesecake with Chantilly Cream

Hot Apple Crumble with Cinnamon Custard

Trio of Ice Cream

\*

Coffee and Mints



### MENU 3

£16.95

Cream of Carrot and Coriander Soup  
Fricassee of Mushrooms on Brioche  
Fresh Pink Grapefruit with Orange Sorbet

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Poached Sole in a Mussel and Saffron sauce

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Choose any 3 Main Courses

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Roast Chicken and Bacon Scrolls  
Medallions of Lamb and Mint Jus  
Poached Rainbow Trout with Assorted Salad  
with Honey and Mustard Dressing  
Vegetarian Dish Of The Day  
Chef's Choice of Vegetables and Potatoes

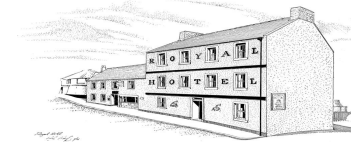
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Chocolate Fudge Cake & Ice Cream  
Meringue Nests filled with Strawberries &  
Cream

Trio of Ice Cream

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Coffee and Mints



### MENU 4

£19.95

Cream of Broccoli & Stilton Soup  
Smoked Salmon and Mackerel Pate served with  
Oatcakes served on Assorted Lettuce Leaves and  
Horseradish Cream  
Tropical fruit cup

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Choose any 3 Main Courses

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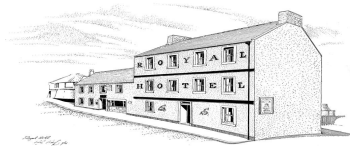
Grilled Rib Eye Steak served with a Pepper  
Sauce  
Supreme of Chicken Stuffed with Haggis Glace  
with Glenlivet sauce  
Poached cushion of salmon salad  
Vegetarian Dish of the Day  
Chef's choice of vegetables and potatoes

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Fresh Cream Choux Pastry Swan set on a pool of  
Baileys Cream finished with Butterscotch Sauce  
Brandy Snap Basket filled with Strawberries,  
Vanilla Ice Cream and Raspberry Coulis  
Lemon Meringue Pie with Chantilly Cream

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Coffee and Mints



MENU 5  
£22.95

Cream of Broccoli Soup  
Seafood Cocktail on a bed of Pesto Pasta  
Minted Melon Cocktail laced with Crème De  
Menth

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Choose any 3 Main Courses

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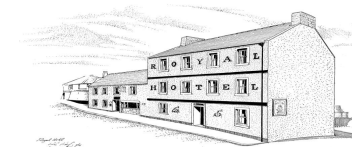
Medallions of Fillet Steak with a Diane sauce  
Duet of Salmon and Monk Fish on a Pesto Mash  
served with a Mussel Sauce  
Supreme of Chicken Salad  
Vegetarian Dish Of The Day

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Chocolate Profitteroles and Fresh Cream  
Sticky Toffee Pudding and Ice Cream  
Strawberry Gateau

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Coffee and Mints



MENU 6  
£25.95

Deep Fried Haggis Balls with Redcurrant Jelly  
Smoked Salmon Parcels filled with Prawn Marie  
Rose

Melon Fan with Parma Ham

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Leek and Potato Soup

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Choose any 3 Main Courses

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Grilled Sirloin Steak topped with a Red Wine  
Sauce

Poached salmon and Smoked Salmon with  
Hollandaise Sauce

Roast Breast of Duck with Plum Jus

Vegetarian Dish Of The Day

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Strawberry Pavlova and Ice Cream  
Banana Shortcake with Chantilly Cream

Cloutie Dumpling and Custard

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Coffee and Mints