

Lunch Function Menu 2010

To Start

Homemade Soup of the Day

Freshly Baked Roll

Chicken Liver Paté

Seasonal Salad, Redcurrant Jelly and Oatcakes

Tigh Na Mara Prawn Cocktail

Brown Bread

Breaded Mushrooms stuffed with Haggis

Tossed Salad with Arran Mustard Vinaigrette

Deep Fried Camembert In A Beer Batter

Cranberry Relish

To Begin

Crispy Cod Fillet In Beer Batter with Tartare Sauce

Braised Beef in a Rich Gravy with Puff Pastry Lid

Supreme of Pan Fried Chicken, On a bed of Haggis, Drambuie Cream

Slow Roasted Rib of Beef, Yorkshire Pudding & Gravy

Poached Salmon with a Herb & White Wine Veloute

Roasted Vegetables in a Garlic Cream

Topped with a Herb & Cheese Crust. (V)

All Served with Chips or Potatoes

To Follow

Hot Chocolate Fudge Cake with Sticky Toffee Ice Cream

Butter Scotch Profiteroles with Vanilla Ice Cream

Lemon Cheesecake with Honeycombe Ice Cream

Duo of Cream O' Galloway Ice Cream in a Brandy Snap Basket

£12.00 2 Courses with Coffee & Mints

£15.00 3 Courses with Coffee & Mints