



Mother's Day

SET MENU

STARTER

WARMING LENTIL SOUP

served with a bread roll & butter

PANKO BREADED HAGGIS BON BONS

peppercorn sauce

GARLIC BRUSCHETTA

tomato, red onion, basil oil & balsamic

HOMEMADE CHICKEN LIVER PATE

oat cakes, onion marmalade

MAIN COURSE

GILMOUR BUTCHERS SLOW ROASTED TOPSIDE OF BEEF

homemade Yorkshire puddings & all the trimmings

PAN-SEARED SCOTTISH SALMON FILLET

sauteed baby potatoes, greens, white wine cream sauce

CHICKEN BALMORAL

chicken breast stuffed with haggis, wrapped in smokey bacon served with
mashed potato, vegetables, whisky sauce

WILD MUSHROOM STROGANOFF

coconut cream, egg noodles

CLARK BROTHER'S BEER BATTERED HADDOCK

triple cooked chips, peas, lemon & tartare

DESSERTS

ETON MESS

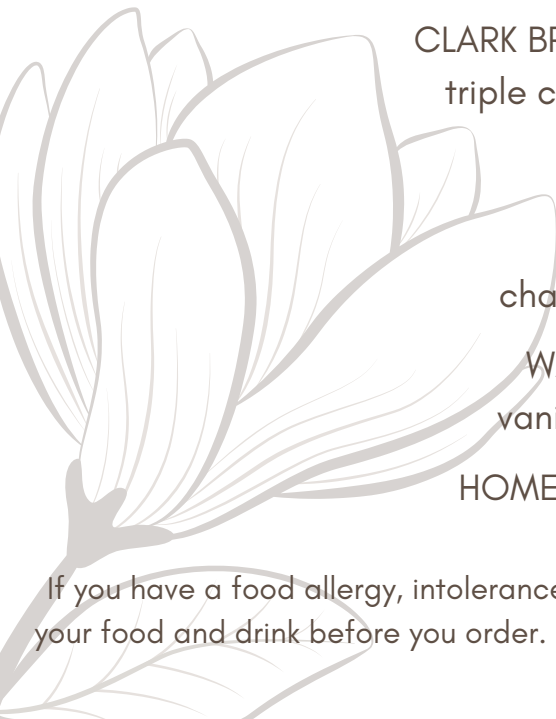
chantilly cream, meringue, berries

WARM CHOCOLATE BROWNIE

vanilla ice cream, raspberry coulis

HOMEMADE STICKY TOFFEE PUDDING

clotted cream



If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. Please note, our kitchen is not allergen free. We use genetically modified cooking oil.