

# MOTHER'S DAY SUNDAY MENU

## **Homemade Lentil**

*Chef's Homemade Soup, Accompanied With A Bread Roll*

## **Melon & Seasonal Fresh Fruit Platter**

*A Selection Of Fruits Of The Season Accompanied By A Passionfruit Jelly & Finished With A Refreshing Crème Fraiche*

## **Pate Maison**

*Our In-House Pate With A Pistachio Crumb, Served With Homemade Chutney & A Traditional Scottish Oatcakes*

## **Tower of Haggis, Neeps & Tatties**

*Traditional Scottish Fayre, Complemented By A Rich Peppercorn Sauce*

## **Tian of Salmon & Norwegian Prawns**

*Bound In A Classic Thousand Island Dressing & Served On A Bed Of Seasonal Salad*

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## **Filo Pastry Wrapped Chicken Highlander**

*Supreme of Chicken Breast Stuffed With Scottish Haggis & Wrapped With Filo Pastry, Finished With A Rich Peppercorn Sauce  
Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Fillet of Scottish Salmon & Leek En Croute**

*Fillet of Scottish Salmon & Leek In Puff Pastry, Finished With A Chive & White Wine Cream  
Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Homemade Steak Pie**

*Tender Pieces Of Beef, Cooked In A Rich Gravy, Topped With Crisp Puff Pastry,  
Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Pork Loin Centred With Black Pudding**

*Succulent Pork Loin Centred With Traditional Black Pudding & Complemented By An Apple Jus  
Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Chargrilled Horseshoe Gammon Steak**

*Gammon Steak, Chargrilled, Topped With Refreshing Pineapple & Grilled Tomato  
Served With Chef's Choice of Seasonal Salad, Fries & Coleslaw*

## **Haddock Mornay**

*Fillet of Haddock In A Rich Mornay Sauce, Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Shepherd's Pie**

*Our Version of This Traditional British Dish Featuring Lamb Mince & Diced Vegetables In A Thickened Gravy, Topped With Chive Mash  
Served With Chef's Choice of Seasonal Market Vegetables & Herb Roasted Boiled Potatoes*

## **Golden Scampi Tails**

*Scampi, Deep Fried Until Golden Brown & Served In The Traditional Manner, With Peas, Fries & Tartare Sauce*

## **Homemade Macaroni Cheese**

*Elbow Pasta In A Rich Cheese Sauce, Served With Fries, Chef's Seasonal Salad, Coleslaw & Crisp Garlic Bread*

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## **White Chocolate & Peanut Butter Cheesecake**

*A Firm Favourite, Our Own In House Cheesecake, Served With Pouring Cream*

## **Scottish & Continental Cheese Board**

*A Selection of Local & Continental Cheeses, Walnuts & Homemade Chutney With A Variety of Biscuits*

## **Mixed Berry Eton Mess**

*Traditional English Dessert Comprising Of Wild Berries, Meringue & Thickened Cream*

## **Sticky Toffee Pudding**

*A Dark Sponge Cake, Finished With A Rich Butterscotch Sauce & Served With Ice Cream*

## **Apple & Pear Crumble**

*Slow Cooked Fruit Topped With A Crisp Crumble & Finished With Thick Custard*