

Group Dinner Menu

1 course £8.95

2 course £11.50

3 course £12.50

To Start

Freshly Prepared Soup of the Day- served with bloomer bread

Haggis Samosa- with dressed salad and sweet chilli sauce

Deep Fried Brie- served on rocket with cranberry sauce

Homemade Chicken Liver Pate with salad, oatcakes and a red onion compote

Warm Goats Cheese and Caramelised Onion tartlet

Served on a bed of dressed salad leaves & balsamic Glaze

Thai Fishcakes- Infused with chilli, garlic and coriander served on a bed of dressed salad with a yoghurt and mint dressing

Haggis Neeps and Tatties Tower- Layers of haggis, neeps and tatties crowned with a black peppercorn sauce

Chilli Prawns- king prawns sautéed with garlic, chilli and coriander served with crusty bread

Potato Skins

cheese and bacon served with BBQ or sour cream & chive dips

Warm Leek and Feta Tartlet- on dressed leaves with a balsamic Glaze

Smoked Mackerel Pate- with a grape & cress salad with griddled toast

Ham Hock Terrine- served with dressed leaves, griddled toast and a beetroot and horseradish chutney

Prawn Cocktail- succulent prawns on iceberg & laced with marie rose sauce

Main

Beef Burgandy – tender beef in a rich red wine jus with bacon lardons, baby mushrooms and shallots, served with wholegrain mustard mas.

Haggis, Neeps and tatties – All time favourite!! Haggis, bashed neeps and a buttery mash served with a black peppercorn sauce

Chicken Chasseur- classic French chicken casserole with tarragon, shallots and button mushrooms served with wild mushrooms

Chicken Balmoral- chicken breast stuffed with haggis and wrapped in bacon, served with a whisky hus and buttery mash

Beef Olives- slow cooked in a rich tomato sauce with mushrooms and peppers, served with crushed baby new potatoes and spring onions.

Chicken Stroganoff- strips of chicken cooked in a shallot, mushroom and brandy cream sauce served with wild rice

Beef Lasagne- rich ragu of beef layered with pasta and béchamel, served with a seasonal green salad.

Butter Basted Chicken Breast- served on a bed of ratatouille and baby new poataotes

Butternut Squash, Spinach and Mushroom Lasagne- served with seasonal green salad (v)

Oven Baked salmon with a Lemon and Herb Crust- served on crushed Baby new Potatoes, Cherry tomatoes and Asparagus.

Medallions of Pork- with a honey and mustard sauce served with a creamy mash and spring greens

Spinach, Chick pea and Sweet Potato Curry- served with Pilau rice and mini naan bread (v)

Mushroom Stroganoff- served in a filo basket and accompanied with wild rice

Dessert

Tart au Citron- served with a berry compote

Cherry and Custard Brulee Tart- served with crème anglaise

Chocolate Fudgecake= served with ice cream

Apple Crumblecake- served with custard

Fresh Fruit Salad- laced with single cream

Marbled Chocolate Cheesecake- served with Belgian chocolate sauce and ice cream

Lemon Meringue Pie- served with a passion fruit coulis

Banoffie Pie- served with chocolate ice cream

Pear and Chocolate Pavlova

Raspberry Crannachan- whipped cream, honey, raspberries and toasted oats

Scottish Cheeseboard- served with oatcakes, grapes and onion marmalade

Honey, Fig and Pistachio Cheesecake- served with vanilla ice cream

Raspberry and White Chocolate Roulade- served with a fruit compote

Chantilly Profiteroles- served with a toffee sauce

Sticky Toffee Pudding- served with a butterscotch sauce and ice cream

Group Dinner Menu- Schools

1 course £8.00
2 Course £9.00
3 Course £10.50

To start

Freshly Prepared Soup of the Day

Served with bread rolls and butter

Potato Skins

Loaded with cheese and bacon with a BBQ Dip

Melon Boat

Served with a fruit coulis and mango sorbet

Breaded Mushrooms

Deep fried and served with a garlic mayo

Tomato Bruschett

Toasted ciabatta bread topped with diced tomato and basil then drizzled with olive ils

Vegetable Spring Rolls

Served with dressed salad Leaves

Honey and Mustard Chickenwings

Served with dressed leaves

Main Courses

Chicken Gujouns

Served with French Fries and Coleslaw

Battered Fish and Chips

Served with either seasonal salad or garden peas

Meatballs in Tomato Sauce

Served on a bed of Taglatelle



Strips of Chicken Breast

Served on a bed of Spaghetti in a Tomato sauce

Macaroni Cheese

Served with garlic Bread and seasonal salad

Classic Burger

Burger patty served on a toasted seeded bun and served with coleslaw and French Fries

Meat or Vegetable Lasagne

Served with baked Potato, Garlic Bread or chips all with seasonal salad

Bangers and Mash

Two Cumberland sausages served with mashed Potato and Garden Peas

Desserts

Chocolate Fudgecake

Served with Ice Cream or Custard

Apple Crumble

Served with Ice Cream or Custard

Trio of Ice Cream

Vanilla, Chocolate and Strawberry Ice Cream

Fresh Fruit salad

Served with Single Cream

Sticky Toffee Pudding

Served with Ice Cream or Custard

Strawberry Cheesecake

Served with strawberry Coulis

Chocolate Sponge

Served with Custard

Cherry and Custard Tart

CAFÉ • BAR • BISTRO



TIME

CAFÉ • BAR • BISTRO