

The following are sample menus and are open to alterations and/or reduction of courses for lunch or business parties.

Menu 1

£17.50

Scotch Broth
Homemade Chicken
Liver Pate

Poached Mushrooms in a
Wine & Garlic Sauce (v)



Steak Pie in a Pottery Dish
Breast of Chicken stuffed
with Garlic Cream Cheese
wrapped in Pastry served
with Orange Flavoured Gravy

Smoked Haddock
in a Cheese Sauce



Brandy Basket with
Fresh Fruit and Ice Cream
Homemade Sticky Toffee
Pudding with Butterscotch
Sauce and Ice Cream



Coffee or Tea

Menu 2

£17.50

Tomato & Basil Soup
Homemade Chicken
Liver Pate

Haggis, Neeps and Tatties



Braised Lamb Shank
in a Red Wine Gravy

Poached Breast of Chicken in
a Leek, Cheese & Wine Sauce

Poached Salmon
in a Grape & Wine Sauce



Brandy Basket with Fresh
Fruit and Ice Cream

Homemade Sticky Toffee
Pudding with Butterscotch
Sauce and Ice Cream



Coffee or Tea

Menu 3

£22.50

Prawn Cocktail

Cullen Skink

Stornoway Black Pudding



Grilled Boz Ribeye Steak with Peppercorn Sauce
Mixed Seafood Casserole in a White Wine & Mushroom Sauce
Supreme of Chicken stuffed with Stornoway Black Pudding
served with a Creamy Tarragon Sauce



Pavlova with Ice Cream and a Fruits of the Forest Compote

Strawberry Sundae -
Raspberry Coulis, Cream, Ice Cream and Chopped Nuts



Coffee or Tea

Vegetarian options can be discussed and added at the time of booking