

LADIES SUPPER CLUB

STARTER

ROAST CARROT, HONEY & TARRAGON SOUP

VEGGIE HAGGIS BONBONS WITH PEPPERED PARSNIP PUREE VE DAIRY FREE

CRISPY SCOTTISH BEEF WITH IRN-BRU & CHILLI GLAZE GF DAIRY FREE

KING PRAWN & SMOKED SALMON SALAD WITH MANGO SALSA
& AVOCADO (GF DAIRY FREE)

MAIN COURSE

DUO OF LAMB, MINI SHEPHERDS PIE, ROAST RUMP OF LAMB, GREENS & RED
WINE JUS GF

NORTH SEA HADDOCK FISH & CHIPS WITH GLUTEN FREE BEER BATTER, TRIPLE COOKED
CHIPS & MUSHY PEAS WITH WILD GARLIC AIOLI (GF DAIRY FREE)

ROAST CHICKEN & HAGGIS WITH FONDANT POTATO, GREEN VEGETABLES &
PEPPERCORN CREAM GF

WILD MUSHROOM & BLACK TRUFFLE GNOCCHI CARBONARA VE

DESSERT

BISCOFF & HONEYCOMB CHEESECAKE & SALTED CARAMEL

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM GF

TRILLIONAIRE TART WITH VEGAN VANILLA ICE CREAM GF VE

SELECTION OF MINI TREATS & FRESH SCONE WITH CREAM &

3 COURSE MENU £30.00
2 COURSE MENU £24.00