

LADIES SUPPER CLUB

STARTER

CHEFS SMOOTH CULLEN SKINK WITH CRISPY LEEKS (GF)

VEGGIE HAGGIS BONBONS WITH MUSTARD APPLE PUREE (GF, DAIRY FREE)

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

BAKED GOATS CHEESE BRUCHETTA, BEETROOT, WALNUTS & HEATHER HONEY (GF)

MAIN COURSE

SEARED VENISON PAVE STEAK, BOURGUIGNON SAUCE, SWEET RED CABBAGE & CREAMED MASH POTATO (GF)

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

ROAST DUCK BREAST, BITTER ORANGE PUREE, FONDANT POTATO & WINTER ROAST VEGETABLES (GF DAIRY FREE)

CURRIED BUTTERNUT SQUASH RISOTTO, PEA & ONION BHAJI (GF VE)

DESSERT

GINGERBREAD CHEESECAKE WITH CRUSHED HONEYCOMB

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM GF

SWEET VEGAN RICE PUDDING, CHERRY COMPOTE & PISTACHIO (GF VE)

SELECTION OF MINI TREATS & FRESH SCONE WITH CREAM & JAM

3 COURSE MENU £35.00
2 COURSE MENU £29.00