

Party Menu C

£39.50

Starters

Soup of the day made with fresh market produce with homemade toasted focaccia	(GFA)
Scottish smoked salmon, crushed avocado, pink grapefruit with a miso dressing	(GFA)
Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce	
Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg	(GFA)
XL king prawns, green chillies, garlic flambéed in lime and tequila (GFA)	(GFA)

Main Courses

Beef fillet and mushroom stroganoff served with roasted garlic and chive mash and baked carrots	(GFA)
Pan fried fillet of seabass on sea herb and crème fraiche risotto, with crispy pickled mussels and white grapes	(GFA)
Pasta tubes tossed with Nduja sausage, tiger prawns and spinach in a white wine, tomato sauce finished with cream and parmesan	(GFA)
Roast chicken breast, with haggis bon bons and carrot puree with roasted baby carrots and a whisky and Dijon mustard cream sauce	(GFA)
Thick hand cut 14oz Sirloin Steak served with dressed rocket and hand cut chips (£7 Supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)	(GFA) (GFA)

Desserts

Homemade sticky toffee pudding with vanilla ice cream and toffee sauce	(.V.)	(GFA)
Baileys semifreddo with Biscoff crumb baileys chocolate sauce	(.V.)	(GFA)
Chocolate mousse cremeux, Amarena cherries with vanilla ice cream	(.V.)	
<u>Cheese plate</u>	(.V.)	(GFA)
Lockerbie cheddar, selection of British cheese, chutney and crackers		

SEPARATE VEGAN/VEGETARAIN MENU ALSO AVAILABLE UPON REQUEST

(.V) Vegetarian (VG) Vegan (GFA) Gluten Free Adaptable(Please make sure your server is aware)

If you have any allergies or dietary requirements please notify your waiter.
 Please note that some of the dishes may contain nuts
 Open 7 days a week for lunch and dinner