

## Party Menu A

£31.50pp

### Starters

Soup of the day made with fresh market produce with homemade toasted focaccia			(GFA)
Deep fried brie wrapped in panko breadcrumbs with charred red pepper salsa and strawberry balsamic basil jam	(V)		
Compressed baby cucumber, hummus, feta cheese, spiced peanut satay dressing and tempura chilli	(V)		(GFA)
Crayfish, Borlotti bean and cherry tomato bruschetta with paprika aioli			(GFA)
Haggis cigars, sweet chilli and Coriander dipping sauce and dressed baby leaves (Vegan option available on request)	(V)	(VG)	

### Main Courses

Fillet of Ayrshire pork wrapped in Parma ham, dauphinoise potatoes, marinated capsicum peppers with a honey and soya dressing			(GFA)
Fresh parmesan gnocchi with tiger prawns, chorizo, butternut squash and asparagus served with a light tomato sauce			(GFA)
Char grilled chicken breast served on a Caesar salad with garlic flat bread served with skinny fries			(GFA)
Char grilled flat iron, hand cut chips and dressed rocket			(GFA)
(£4.00 supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)			(GFA)
Tortiglioni Arabiatta (pasta tubes, onions, chilli, garlic in tomato and basil sauce)	(V)	(VG)	(GFA)

### Desserts

Vanilla ice cream with amarena cherries	(.V.)		(GFA)
Sticky toffee sundae	(.V.)		(GFA)
Biscoff tart with yogurt ice cream	(V)		
Pistachio panna cotta with orange sauce			(GFA)

\*\*\*SEPARATE VEGAN/VEGETARAIN MENU ALSO AVAILABLE UPON REQUEST\*\*\*

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

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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