

## Party Menu C

£39.50

### Starters

|   |       |
|---|-------|
| Soup of the day made with fresh market produce with homemade toasted focaccia   | (GFA) |
| <b>Carbonara Arrancini</b><br>Breaded and deep fried rice cubes with Italian bacon, garlic and parmesan served with tomato concasse | (GFA) |
| Scottish smoked salmon tartar with horse radish cream, potato terrine and caviar  | (GFA) |
| Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg                         | (GFA) |
| Pan seared Scottish scallops with black pudding, grapes, pears, almonds and celery with miso dressing                               | (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, carrot puree, 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<br>(£7 Supplement)      Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50) | (GFA)<br>(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.) |       |
| <b><u>Cheese plate</u></b>   | (.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)

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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