

Party Menu C

£39.50

Starters

- Soup of the day made with fresh market produce with homemade toasted focaccia (GFA)
- Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce
- Scottish smoked salmon, crushed avocado, pickled watermelon with a miso dressing (GFA)
- Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg (GFA)
- Haggis cigars, sweet chilli dipping sauce
(Vegan option available)

Main Courses

- Pan fried duck breast, dauphinoise potatoes, beetroot and red pepper mirepoix (GFA)
- Pan fried seabass, new potato terrine, lemon grass beurre blanc, samphire and brown shrimp (GFA)
- Fillet of Ayrshire pork wrapped in Parma ham, whole grain mustard sauce celeriac purée, rosti potato and fresh apple (GFA)
- Roast chicken breast with haggis bon bons, carrot puree, roasted baby carrots and a whisky and Dijon mustard cream sauce (GFA)
- 8oz fillet steak served with dressed rocket and hand cut chips (GFA)
(£8 Supplement) **Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)** (GFA)

Desserts

- Homemade sticky toffee pudding with vanilla ice cream and toffee sauce (.V.) (GFA)
- Vanilla baked Alaska, limoncello curd
- Salted caramel brownie, cookies & cream ice cream, chocolate sauce (.V.)
- Cheese plate** (.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