

Party Menu C

£42.50

Starters

Soup of the day made with fresh market produce with homemade toasted focaccia	(GFA)
Jalapeño poppers stuffed with cream cheese, wrapped in bacon, hot honey, jalapeño ranch	(GFA)
Scottish smoked salmon, pickled beetroot, fresh radish, goma dressing, toasted sourdough	(GFA)
Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion, Nith Valley poached egg	(GFA)
Salt and chilli crispy calamari, satay mayo, pickled fried chilli	

Main Courses

Loin of local venison, spring greens, pate crostini, potato terrine, red wine jus	(GFA)
Monkfish and scallop thermidor, brioche crumb, white turnip, sauteed new potatoes	(GFA)
Hot smoked salmon, samphire and fresh pasta sheets tossed in chilli and garlic butter topped with ricotta	(GFA)
Roast chicken breast, with haggis bon bons and carrot puree with roasted carrots and a whisky and Dijon mustard cream sauce	
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, macadamia vanilla ice cream, toffee sauce	(.V.)	(GFA)
Vanilla baked Alaska, limoncello curd		
Rhubarb crumble crème brulee	(.V.)	
Luxury Ice cream selection	(.V.)	(GFA)
Chocolate, Tablet, Strawberry, Vanilla, Very berry, Mint choc-chip (Please select 2 scoops)		
<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