

Party Menu C

£45.00

Starters

Soup of the day made with fresh market produce with homemade toasted focaccia	(GFA)
Deep fried brie wrapped in panko breadcrumbs, strawberry, balsamic and basil jam (V)	
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)
Schezwan chicken tenders, Asian dip, spicy pickled cucumber	

Main Courses

West coast monkfish roasted on the bone in a tiger prawn and coconut curry with Jasmin rice	(GFA)
Grilled chicken breast teriyaki sizzler with mushroom, onions, capsicum peppers, skinny fries	(GFA)
Pan seared tataki duck breast, salt and chilli onions, dauphinoise potatoes, Asian broth	
King prawn spaghetti aglio e olio, olives, sun blushed tomatoes, spinach	(GFA)
Thick hand cut 14oz Sirloin Steak served with dressed rocket and skinny fries	(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		
Dubai chocolate and pistachio mousse with edible gold leaf	(.V.)	
Luxury Ice cream selection	(.V.)	(GFA)
Chocolate, Tablet, Strawberry, Vanilla, Very berry, Mint choc-chip (Please select 2 scoops)		
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