

## 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, crushed avocado, grapefruit with a miso dressing and toasted sourdough (GFA)
- Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion, Nith Valley poached egg (GFA)
- Salt and Schezuan pepper crispy chicken tossed in garlic, ginger and chilli seasoning with Asian dipping sauce

### 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)

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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